



## RHONDA'S FRIED FILLETS

### INGREDIENTS:

6 to 8 boneless mullet  
filets, skinned  
Oil

Seafood seasoning mix  
(Golden Dipt or any  
seasoning by mix)

### PREPARATION:

Soak mullet fillets in ice water over night (removes real fishy taste) and then drain fillets, cut into 3 to 4 pieces per fillet. Put seafood seasoning mix in a bowl with lid. Shake it on the fish and let sit in the refrigerator for about 30 minutes which makes it crunchy. Remove fillets from bowl and fry in hot oil until golden brown.

*Enjoy!*

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