



SMOKED MULLET SPREAD

INGREDIENTS:

4 to 6 smoked mullet fillets	1 Tbsp. prepared mustard	1/2. Tsp. garlic salt
1 Large onion, finely diced	1 1/2 Cup mayonnaise	
	2 Tbsp. sweet pickle relish	

PREPARATION:

Flake fish off skin and remove all bones. Combine with rest of ingredients and put mixture through blender or food processor in small batches to make a smooth spread. More mayonnaise may be added if necessary.

Enjoy!

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