

Fried King Fish Recipe Card

Ingredients:

King Fish

Salt

Black Pepper

Cooking Oil

** Add escovitch dressing
for more Island Flavor!*

1. Wash fish with water and some lemon juice or vinegar
2. Pat fish dry with a paper towel.
It is important that it is dry so that there is no water when frying.
3. Season fish with salt and black pepper and refrigerate for about 1 hour
4. In a deep frying pan heat enough cooking cooking oil to deep fry on high.
When frying the fish should be half immersed in the oil.
5. Fry fish for 4 to 5 minutes on each side.
Rest fish on paper towel.

Enjoy!

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