

Fish Boil

The secret to any fish recipe to use good fish. Make sure you take the time to go through your fish removing all bones and dark meat and then rinse it good. The dark meat on the skin side of the fillets is fatty and has a strong fishy taste. The only bones in the fish we have cleaned for you are the pin bones. They can be easily removed by cutting on both sides of them and discarding that thin strip of meat.

I usually do this outside on a large burner like a turkey fryer but it can be done on the stovetop

Bring a large pot of water with 1/2 cup of salt to a boil.

Add as many redskin potatoes as you are going to need. I like to use the smallest potatoes I can find. If you can't find small potatoes cut them in half.

Once the water starts to boil set a timer for 10 minutes.

When the timer goes off add your onions. Again I like to use smaller onions no bigger than 2 inches in diameter. If you can't find small onions cut them in half.

After the water starts to boil again set the timer for 3 minutes.

When the timer goes off add another 1/2 cup of salt and then your fish.

It will take a while for the water to boil but once it does set your timer for 11 minutes.

When the timer goes off, carefully drain your food from the water and serve with melted butter.