## **Lionfish Recipe**

Compliments of Vone Research, Inc. at www.LionfishHunters.org

## FRIED BAHAMIAN STYLE

Lionfish meat Cornstarch
Oil Lime wedges
Flour Favorite dip

## Preparation:

Prepare the fish by lightly washing/lightly scoring and patting dry. Prepare Bahamian style marinade of lime juice, sour orange juice, garlic, goat pepper, salt and pepper. Prepare the fish by lightly washing and patting dry.

## Cooking:

Heat oil. Coat fish in flour and cornstarch mix. Fry fish until lightly golden.

Serve with your favorite dip and lime wedges.