## HOT LIONFISH POPPERS

Lionfish meat Olive Oil Your Favorite Spice Flour Pancake Batter Pickled Cherry Peppers Bacon Bits Shredded Jack Cheese

## Preparation:

Lightly grill Lionfish filets in olive oil and your choice of spice. Cook bacon and chop into bits. Slice a pickled cherry pepper half way through and take out the seeds. Stuff with shredded jack cheese, grilled Lionfish and precooked bacon bits. Sprinkle the stuffed pepper with flour and dip it in pancake batter.

## Cooking:

Deep fry until golden brown.

Dip in marinara sauce