

Lionfish Recipe

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

TEMPURA LIONFISH

Lionfish meat	Salt
Ginger	Rice vinegar
Garlic	Favorite tempura batter
Mirin	

Preparation:

Prepare the fish by lightly washing and patting dry. Prepare the marinade which includes a mixture of fresh ginger, garlic, mirin, salt and rice vinegar. Marinate as per your time allowance but up to 1 day. Make tempura batter (as per your favorite recipe)

Cooking:

Heat oil. Dredge fillet in flour and dip in batter. Fry until lightly golden.

Serve with your favorite oriental sauce.