



A Recipe from Old Smokey Products Company

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RECIPES // Fish Ribs

We might be kidding

Ingredients

- * 1 5lb bass, caught on a nice lazy afternoon
- * 1/2 cup dry white wine
- * 1 small onion, finely chopped
- * 1/2 cup light soy sauce
- * 1/4 cup water
- * 1 clove garlic, minced
- * 2 tablespoons brown sugar
- * 1/4 teaspoon black pepper
- * 1/4 teaspoon Tobasco

Directions

Combine all ingredients except fish for a marinade. You will not need much for this recipe, so save the rest for the next 500 fish you catch. Store the marinade in the refrigerator. As you know, don't reuse any marinade once it has been poured over raw meat.

Catch the bass using a combination of skill, equipment and luck. Develop a good story about how you cast the lure or worm precisely 5 feet ahead of the fish (keeping in mind the distortion of water due to parallax) and let it approach the bass at the speed of a worm or baitfish that is 45% exhausted to trigger the bass' "I can catch that" reflex.

After a mighty fight, land the bass, and prepare it for cleaning. Remove fins, scales and guts. With a very sharp knife, fillet the sides and put away for the frying pan or another recipe.

Take leftovers and leave the fish ribs attached to the backbone as much as possible. Cover with marinade for 90 seconds.

Put ribs on hot fire for 4 seconds. With a toothpick split longways into 4 sections, attempt to find any meat on the ribs. Give up and go cook fish fillets. Put fish skeleton in trash, or feed to cat.

Actually, there really is a recipe for fish ribs. We just need a volunteer to go to Brazil and try them.