

Fried Milk Fish Recipe

Ingredients:

2 slices milk fish stomach
2 tablespoons cooking wine
2 tablespoons salt

Method:

Rinse the fish well, drain and drizzle with wine, then let stand for 10 minutes. Heat 2 tablespoons of cooking oil in frying pan, dry the fish well with paper towel and fry the fish in oil. Cover and fry over low heat until the fish is slightly brown. Turn the fish over during frying. Sprinkle the fish with salt and fry until the fish is crispy and brown. Remove and serve.

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