

Fish Cocktail

This recipe came from Karol Williams – who cooked more Fish than anyone you know !

It is suitable for any kind of Fish, but this was her go-to for Freshwater Drum for family gatherings in the Dog Days of Summer, when Drum was the only species biting.

Ingredients:

1-2	lb	Fresh Fish
8-16	oz	Cream Cheese
6-12	oz	Cocktail Sauce

For the Brine – 1 Quart:

4	cu	Water (1 Quart)
1	cu	Salt
3	TBS	Sugar (optional)
3	TBS	Vinegar (Optional)
		Garlic & Onion (Optional)

Directions:

Dress the Fish, being sure to remove the Blood Line

Brine the Fish overnight in salt water

Remove Fish from the Brine and boil in water for 5-8 minutes, or until it is tender and flakes to the fork

On a serving tray, spread the Cream Cheese to form a sheet that is about ½" thick, Then spread the Cocktail Sauce over the Cream Cheese base, ¼-½" thick.

Flake the fish with a fork and place evenly on the Cocktail Sauce.

Cover & Chill before serving.

Serve with Crackers.