



OUTDOOR  ALABAMA
WILD EATS

Go Hunt. Go Fish. Go Eat!

Bass Salad

Recipe submitted to Outdoor Alabama

What You Need

- + 1 medium onion (*chopped*)
- + 1½ lbs. fresh bass
- + 1/2 cup olive oil
- + 1/2 cup cider vinegar
- + 1/2 cup of ice water
- + salt & pepper

How You Make It

1. Boil bass in crab boil until flakey.
2. Spread half of onion over bottom of large bowl, cover with bass lumps, add remaining onion, salt and pepper to taste.
3. Pour oil, vinegar, and ice water over all.
4. Cover and refridgerate for 2-12 hours.
5. Toss lightly before serving.
6. Eat with crackers and top with bannana pepper, if desired.

NOTE: the longer it marinates the better the flavor.



Serves: 2



Difficulty: Easy

10
MIN

+ Prep Time
2-12 hour marinade time

5-7
MIN
Cook Time



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