



Burbot *Recipe*



Compliments of Doug & Cheryl Slater



- Debone fillets and cut into bite size pieces
- Fill saucepan or large pot with one litre of water
- Add two tablespoons of salt, one bay leaf and bring to a boil
- Place fish in boiling water for 7 to 8 minutes
- Dip bite size pieces into melted garlic butter and enjoy

Burbot is sometimes referred to as Freshwater Cod. An alternative to boiling the fish is to have them smoked. When this technique is used, the flesh takes on a new flavour and the taste and texture are superb.



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