

## Title:

The Best Way To Cook Your Freshly Caught Fish

## Word Count:

430

## Summary:

A freshly caught fish can be cooked in a thousand and one ways. Any fisherman worth his salt has his own unique way of cooking a freshly caught trout, salmon or whatever fish he caught. So fisherman all across the country has been handed down methods of cooking fish. Here are some tips to get the best out of your fish.

## 1.Frying

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## Article Body:

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## 1.Frying

Breading and frying a freshly caught fish is as good as it gets. The smell of butter emanating from the frying pan and the flair a fisherman puts in flipping his catch is worth its weight in gold, almost. For the novice fisherman, make sure that the butter is extra hot but not yet burning. Also, make sure that the fish is well coated in batter. Season your batter to your heart's content, salt and pepper never goes wrong. You may want to try other herbs and spices with the batter for a more delicious fish.

## 2.Grilling

At first glance, grilling would seem to be the easiest way to handle your fish.

A newbie might assume that grilling fish is the same as grilling steaks or burgers. Unlike fowl or cattle, fish tends to secrete most of its own juices when cooked. On a grill the delicious juice drips into the coals.

To prevent losing the moisture, first coat the fish with oil. The oil will seal a part of the moisture inside. Second, keep an eye on the fillets and turn them as soon as a cut would reveal that the fresh fish is cooked halfway through. After being flipped, watch the fish carefully. Remove the fish as soon as it is cooked through.

An option to basting the fish with oil is to wrap it in aluminum foil. The aluminum foil will keep the moisture and marinate the fish in its own moisture. Placing herbs and spices inside the foil with the fish enhances the grilling process and the fish itself.

### 3.Baking

Baking is the best option for the fisherman who does not want to watch over the fish during cooking. The fisherman can prepare the marinade and pre-heat the oven, then pop the fish into the oven for a predetermined amount of time. You may want to check on the fish from time to time, ensuring that you don't overcook the fish.

Whatever fish you caught, a good recipe and proper cooking will for sure enhance the catch. Take time to prepare for cooking, a badly cooked fish will no doubt spoil your day. Remember the first rule of cooking, don't overcook your fish.