

GOURMET FISHING

Season IV- Episode 14



INFO-SHORTS



Free Download

Subscribe to our YouTube channel - Gourmet Fishing



Eel Sauce



Host, Chef & Guide, David Murray



Eel Sauce



1/3-1/4 Cup
Ingredients

- 1/2 cup Soy Sauce
- 1/4 cup Rice Vinegar
- 1/3 cup White Wine, Reisling
- 4 Tbs Honey



Eel Sauce Ingredients

Place all ingredients into a small sauce pan. Bring the heat up to a gentle boil and cook until the volume is reduce to about a 1/4 or so cup. Stir to prevent burn. Pour into a heat proof bowl. Let the Eel Sauce cool to room temperature and place in the refridgerator, cover, until ready to use.



Gourmet Fishing



We catch fish, and then, We cook our catch...



Murray Development, LLC
Salt Marsh Apparel
PO Box 771 Goose Creek, SC 29445



THE ORIGINAL
SALT MARSH
DIRT SHIRT

