

Poor Man's Lobster

4 Appetizer Servings

Ingredients:

6 Cups Water

2/3 to 1/2 cups Sugar

1/2 Lemon, Juiced and halves

4-6 Cod fillets or loins (4-6oz each)

You can use any white flesh type fish

Add water to a pot and the sugar and lemon.
Bring the water to a boil.

While the water is coming up to a boil, cut the cod into small bite size pieces. You can also create a lemon butter dipping sauce by melting butter over low heat and add half of the remaining lemon juice. You can also add granulated garlic and create a garlic-lemon butter.

When the water begins to boil, add the fish cubes to the pot. Do not stir the fish in the water. When the fish cubes begin to float, use a slotted spoon to transfer them to a paper towel bed to drain. Scoop out the fish until there are no more. If needed, you can add more fish cube depending on how much you're cooking.

Lightly salt to taste, and transfer to a plate along with the dipping butter. Top with lemon juice and parsley flake. Pass around a few fork and enjoy.

