

BANGUS BONELESS MARINATED CLASSIC

Ingredients:

1 kg. Bangus Boneless (2pcs. Of 450-500g per piece)

¼ gallon vinegar

50g ground pepper

150g garlic minced

100g iodized salt

Procedures:

1. Dissolve the salt in the vinegar in a large bowl.
2. In a tray, pour the salt and vinegar mixture over Boneless Bangus. Make sure Bangus is totally submerged.
3. Add garlic to the top of the Bangus.
4. Sprinkle black pepper on top of the Bangus.
5. Marinate for 15-20 minutes.
6. Remove from tray and fry in oil until golden brown in color.
7. Place on a serving plate.