Traditional North Carolina Boiled Red Drum

Zenovah Hooper of Salvo

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FRESH CATCH
SEAFOOD
4331 Mill Landing Rd.
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Ingredients:

- Red Drum (2-4 Filets)
- 6-8 small potatoes equal to the amount of fish you have
- 1-2 onions, diced
- Salt and Pepper to taste
- Bacon Grease

Directions:

1. **Cut** the fish and potatoes into chunks and place in a large pot.
2. **Cover** with water.
3. **Add** salt and pepper
4. **Cover** and boil for one hour
5. **Serve:** Add fish and potatoes to platter. Sprinkle with diced onions and cover in bacon grease.

**Recipe as published in the "Cooking with Salvo" cookbook compiled by the Salvo Volunteer Fire Department Ladies Auxiliary, 1996.*