



Bacon Wrapped Grouper Bites

You can find this recipe and more in the Fun Fish & Seafood Recipes book by Stew Gaylord

Servings: 4

18 slices bacon, cut in half
1 1/2 lbs grouper fillets (thick), cubed
Ground black pepper to taste
Toothpicks



Cook bacon in a large skillet over medium-high heat until just beginning to brown, but still soft. Set aside until cooled enough to handle.

Preheat oven broiler. Season the grouper with pepper. Wrap one piece of bacon around each cube of fish, and secure with a toothpick.

Place on a baking sheet. Broil for about 5 minutes, turning once, until fish is cooked through and the bacon is crisp. Transfer to platter, and serve warm.



ANDY THORNAL COMPANY
336 Magnolia Ave.
Winter Haven, FL 33880
(800) 499-9890 • (863) 299-9999

Visit Us Online
AndyThornal.com