



**OK it's not quite conventional, but what exactly did you expect from us? Sue's not a fan of flaky fish generally. But we've discovered that we are both very keen on Ray Wings. So when they appear with a Yellow Sticker, all is good!**

Nobody needs a recipe for flouring and frying fish I hope? Chips? A but the sauce was something else!

### **Caper Sauce Ingredients:-**

2 Spring Onion whites, finely chopped  
½ Tsp of Crispy Cuttlefish and Chilli Paste  
2 Cloves of Garlic, minced  
2 Tsp of Capers, slightly crushed  
Juice of 1 & ½ Lemons  
1 Tsp Dried Parsley  
1 Tsp Dijon Mustard  
Butter  
Salt & Pepper

### **Method:-**

- (1) Gently fry the Spring Onions in Butter until translucent.
- (2) Add the Garlic and fry gently for a couple more minutes.
- (3) Reserve a little Butter and add the remaining ingredients except the Parsley.
- (4) Simmer over a low heat for a couple of minutes.

(5) Stir in the remaining Butter and Parsley and drizzle over the fish.

**The Crispy Cuttlefish and Chilli Paste was an impulse buy from a Chinese Supermarket at (We seem to recall) £0.99 But it really packs a punch. We will be buying more when needed. But you only need ½ a teaspoon and this jar has lived in the fridge door for months now?...**