

### Ingredients

Quantity	Measure	Ingredients	Description
2	Tablespoon	Bread Crumbs	
1	Teaspoon	Chilly Paste, Red	
4	Tablespoon	Cooking Oil	
500	Grammes	Fish, general	Cut and clean
1	Teaspoon	Salt	
1	Teaspoon	Turmeric Powder	
1	Teaspoon	Vinegar	

### Method

Wash the fish and clean and remove the entrails trim the head and cut the fins. Do this first. Some types you may keep them whole. Make some slits on the body of the fish like mackerels, sardines etc.so that the masala is absorbed. On sliced fish, like Surmai etc, there is no need of slits.

Make a paste of masala in vinegar and salt, and apply the same to the fish and keep it aside for absorbing for some time. You can coat the fish with bread crumbs or Rava.

In a flat frying pan, put sufficient cooking oil and heat it well. Then lay the fish side by side to fill the pan. It takes about two to three minutes, depending of the flame, to fry one side. When one side is friend lift the fish with a flat ladle, turn the fish on its other side, and fry as well. When done, remove the fish in a serving dish.