

Balık Ekmek (*Grilled Fish Sandwich*)

Ingredients:

4 Mackerel fillets, leave the skin on (You can use any type of white fish that can be cooked on the grill)

1 Baguette, cut into 4 pieces (You can also you use 4 ciabatta bread)

1 White onion, small, finely sliced

1 Head of romaine, washed and sliced thinly

1 Whole lemon, juiced

¼ cups of Olive oil

1 tsp. Salt

Instructions:

- Combine the onion slices and sliced romaine in a bowl. Dress gently with lemon juice and half of the olive oil.
- Heat your grill or pan until smoking.
- Brush both sides of the fish with olive oil, sprinkle the flesh side with some salt, then place the skin side first on the grill. Cook for 3-4 minutes then turn the other side. Cook for another 3-4 minutes then take out on a plate.
- Make a slit in the breads, place one fillet and ¼ th of the salad mixture.
- Serve immediately.