

HOW TO CLEAN AND SMOKE TILAPIA FISH

Fish processing

First, rinse first and cut it into desired pieces and dry it with paper towel and add salt to them and add dry pepper, onion powder, garlic powder and place a rack on pan and put oil on it to prevent fish from sticking on it. Similarly, transfer fish to oven and bake at 400 degrees fahrenheit for 1 hour on each side and remove dry fish from oven and cool it down and finally store fish well or use it.