

RECIPE

Serves 3-4



**THE
BUTCHER
SHOPPE**

Poor Man's Lobster

Ingredients

- 1 lb. fresh or frozen haddock fillet
- 1 Tbsp. Old Bay Seasoning
- 1 tsp. salt
- 2 cups water
- 1 Tbsp. vinegar

Preparation

1. Bring water, vinegar, salt and seasoning to a boil.
2. Add haddock.
3. Bring to boil again.
4. Cook 25 minutes.
5. Drain.
6. Serve with melted butter.