

# Carp, The Miller's Wife's Way by Anni Garrett

*The Creek has a lot of German carp. Catch them with corn, dough, worms or just about anything. Get a license, cast out and quietly wait.*

## Ingredients:

4 portions carp

Salt

Lemon juice

Flour

Butter or oil

Parsley

## Directions:

Wash and dry, clean carp pieces. At the main bone cut 2 slashes into each portion. Rub in salt, drip lemon juice and let stand for 15 minutes. Roll carp in mixture of flour and salt. Fry in hot oil until golden brown on **each** side. Arrange on a platter, sprinkle with fresh chopped parsley. Serve with mixed salad.