

Poor Mans Lobster

written by The Recipe Exchange | June 2, 2015

Ingredients

1 lb. monk fish fillets
2 qts. water
1/4 cup cider vinegar
3 bay leaves
1/2 cup butter OR margarine – melted
1/4 tsp. dried thyme

Directions

Boil fish in water with vinegar and bay leaves until fish turns opaque and is flaky.

Combine melted butter and thyme.

Place fish on a serving platter and pour butter mixture over.