



SMOKED HADDOCK

Cooking Instructions:



From Frozen.

Remove from vac-pack and wrap in foil with knob of butter & seasoning, place in a pre-heated oven 200°C / 400°F / Gas Mark 6 and cook for 25-30 minutes.



Allow to defrost in the refrigerator for 6 hours.

Remove from vac-pack and brush lightly with butter and place under a medium / hot grill for 8-10 minutes turning occasionally.

To re-order telephone:

Mike's Gourmet Seafoods on 077 888 17273

or online at www.mgseafoods.com

Ingredients: Haddock, Butter, Oak Smoke, Salt