

## Daing Na Bangus

### Ingredients

1 kg Bangus (Milkfish) cleaned  
1/4 cup Coconut vinegar  
2 Serrano peppers  
1/2 tsp Salt  
1/2 tsp Ground pepper  
2 cloves Crushed garlic  
1/3 cup Peanut oil



### Directions

Cut your fish lengthwise along the back, taking great care in not breaking the skin.

Then place the fish skin side down in a wide and shallow container.

Add vinegar, peppers, garlic, salt and ground pepper, and let marinate in your refrigerator for 24 hours, turning the fish over after the initial 12.

To prepare, drain, and fry with oil in a large skillet for 5 or 6 minutes, or until the fish reaches a golden brown color.

Serve over steamed rice.

Servings: 4