

Drunken Largemouth Bass

6 bass fillets. Suggest no more than $\frac{3}{4}$ inch thick

1/4 teaspoon black pepper

Paprika

$\frac{1}{4}$ cup finely chopped onion

1/4 c butter

2 tablespoons flour

1 can plus 2 cups of your favorite beer

1 tablespoon brown sugar

2 cloves, whole

1 tablespoon lemon juice

Sprinkle fish fillets with 1 teaspoon salt, the pepper, and some paprika.

In a skillet, cook onion in butter 'till tender.

Stir in flour; cook and stir to a golden brown.

Stir in the 2 cups of beer.

Continue stirring until the mixture just begins to bubble.

Add sugar and clove.

Place the fish fillets in the pan.

Cover the skillet and cook SLOWLY for about 12 to 15 minutes on low heat until the fish gets flaky.

Remove the bass and arrange on a large plate.

Into the sauce that remains in the skillet, add the lemon juice.

Stir until mixed well and pour over the bass.

Serve with white rice, if you want. Each bass fillet is a serving.

Courtesy of www.fly-fishing-discounters.com