Curried Fish

- 500gr hake
- 1 cup white vinegar
- 1 cup water
- Sugar optional
- Salt
- Pepper
- 1 tsp turmeric
- 1/2 tsp cloves
- 1/2 tsp nutmeg
- 1 onion

Fry onion in bit of oil, add spices, fry fish until done in other pan. Put fish in sauce. Thicken with corn flower if you like a more thicker sauce.

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