# Faux Crayfish

**Ingredients**:

- 3 pd. Hake (White Fish)
- 1 ½ t. Vinegar
- ¼ k. Water
- Salt
- I large onion (chopped)

**Method**:

Steam fish, onion, salt, vinegar and water in casserole with lid at 350° for 30 minus or longer until cooked. When cold, remove bones and flake.

**Sauce**:

- 2 t. Sugar
- 1 bottle Mayonnaise
- 1 Lemon’s juice
- Salt and pepper to taste
- 2 ½ t. Tabasco sauce
- 2 ½ E. Tomato sauce
- I ½ t. pepper carrot (horse radish)

Mix fish and sauce gently. Leave for couple of hours in fridge before serving.

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