



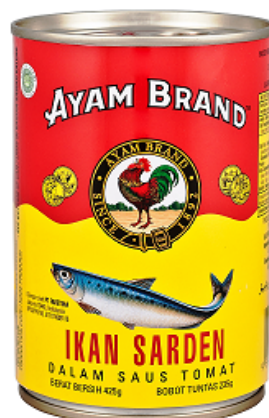
SARDINES-TIPS USE LEMON OR LIME

This is a little tip to reduce the “fishy” smell
of the sardines and mackerel:

Squeeze some lemon or lime juice onto the sardines
and mackerel before usage to take out the fishy smell.

This is useful in using any type of fish actually!

The lemon acidity also helps to bring
crispiness and freshness in your recipes.



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