

Simple tips to help you deodorize fish

Just use 1 of 4 tips, then the fish after cooking will no longer smell fishy uncomfortable anymore.

1. Simple tips make it easy to identify fresh, delicious fish
2. What to do when having a fishbone bump

Fish is a favorite food, delicious and cheap, suitable for all family members. However, one disadvantage of fish is that it has a fishy smell, so many people cannot tolerate the smell, so ignore a nutritious dish. If in the dinner tonight your family intends to eat fish, then do not have to hesitate because of this fishy smell, just apply the following tip, the fish dish will become delicious much more attractive.

1. For fried fish dishes



When buying fish, make sure you buy a lemon to serve as a dipping sauce as well as help to deodorize fish. After making meat, wash it then cut the lemon in half and squeeze the lemon juice directly onto the fish to remove the unpleasant smell. After squeezing lemon you leave it as it is, you don't need to rinse it and bring it to marinate and then process it. Lemon juice soaked in fish will make fish more delicious.



In addition to lemon juice, vinegar is also a food that helps to fly fishy smells effectively. You only need to mix vinegar and water in a ratio of 1: 1, then spread it over the fish body. The following fish is rubbed with vinegar water and brought to frying fishy smell will also be completely flown.

2. For fish dishes, boiled, steamed



Rice water not only helps you beautify, wash dishes, but also a way to help you eliminate the fishy smell. If your family has fish this afternoon, then make use of water to wash rice, then wash clean fish and soak in rice water. Soaking fish in rice water will not only deodorize fishy fish immediately but also make fish softer and tastier when cooked.

In addition to water, rice can be soaked in milk. You must feel very strange, right? But in fact soaking fish into milk not only helps to smell fishy smell, but also helps fish meat smell more and sweeter. If you don't believe it,

try it.



Ginger is also one of the ingredients that will have a very good deodorant effect. You take ginger, remove the shell, smash it and put it in the water. Then you give the fish and soak it for about 5 minutes then take it out. This way can both remove fishy, ??greasy fish and help fish taste better when processing.

So with the above methods, eliminating the fishy smell of fish is no longer a difficult thing if we apply one or more of the above methods. Just the ingredients are simple, cheap and easy to find, you can rest assured when processing fish dishes. Certainly fish dishes that are deodorized will be extremely attractive and very rice-based.

Good luck!

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