

## Bass in Banana Leaves

### Ingredients

- 4 fleshy, white, fish filets (bass)
- 3 tsp. mustard seeds
- 4 serrano peppers
- 1 tbsp. turmeric
- 1 banana leaf



### Directions

Mix mustard, peppers, and turmeric together to make a rub. Rub on fish. Gently warm the whole banana leaf over a fire until the leaf is pliable, but not burnt, 3 to 4 minutes. Cut the leaf into four large squares, measuring at least 12x12 inches. Carefully cut four long, thin strips from the rib of the leaf, these will be used as 'string' to tie the packets later. Place a piece of fish onto each banana leaf square, fold the leaves around the fish like a present. Securely tie with the rib strips. Grill on medium heat until banana leaves dry out and shrink in size which should be about 10-12 minutes.

**\*You can substitute fish with carp, bass, trout or any fish you like.**