Daing na Bangus (Vinegar Marinade for Fish)

NIBBLEDISH CONTRIBUTOR

Ingredients

7 Garlic cloves, crushed and chopped finely
1 tbsp. Salt
1 tbsp. Peppercorns
1 cup Vinegar
1/3 cup Water
1 whole Milkfish or bangus, cut open in half and cut further in 4-5 inches wide
1 container with lid or cover

Instructions

Rub the fish with salt and garlic.Place the fish one by one in a deep plastic container with cover.Pour the vinegar and water into the dish.Pour in the peppercorns.Put the cover.Seal tightly. Use rubber bands and/or put inside a plastic bag if needed to make sure the liquids won't spill.Let the dish marinate for at least 4 hours before cooking.Fry as desired.