



# I can Keep It – Now What

- 1) Put Rope Noose Around Tail
- 2) Tie to Cleat / Hanging Outside
- 3) Cut Gills to Bleed(**IMPORTANT**)
- 4) Wait, Wait, Wait, Wait some more
- 5) Gut and Clean, Outside Boat
- 6) Rinse and Pack in Ice
- 7) **MUST BE KEPT WHOLE**



# Meanwhile back at the Dock

- 1) Bucket/Bowl of Ice
- 2) Strong Serrated Knife
- 3) Sharp Filet Knife
- 4) Glove to protect hand from Shark Skin
- 5) Decide - Steaks / Filets / Both
- 6) Hint - Cut skin from Inside-out
- 7) No Bone - Cartilage will cut with Serrated Knife