

Fish Processing Options

Additional services you may want to consider are our fish packing and processing.

** Clean, Filet, Vacuum Pack, Freeze

or

** Clean, Filet, Smoke, Vacuum Pack

Fresh caught and off to the operating room.

Impeccably clean processing area.

Cleaning fish and preparing it for cooking involves several important steps to ensure it is safe and ready to eat.

SMOKING PROCESS

The brine is mixed and fish submerged.

Next step... additional secret spices are applied

After mixing of all the flavors your catch is laid out on smoking racks.

Cooking, where the magic happens:

SMOKING PROCESS

The brine is mixed and fish submerged.

Our processing options include your choice of filet, or smoking. All shrink wrapped and labeled.

FROZEN PROCESS

Wow, beautiful smoked filets ready to be packaged in shrink wrapped Fish filet

More fixings for amazing smoked fish

Recipe Page: <https://www.lopezmateosportfishing.com/videos>

Final step... into the Tummy ! !

A great idea on how to eat your smoked fish.

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