

Bob Schroer's Carp Rip Off Recipe

I offer my favorite carp recipe.

Carefully clean and scale the carp. Pay particular attention to removing the "mud vein".

Tack the cleaned carp to a hickory grilling plank and soak in saltwater, 1/2 cup salt per gallon of water, for a minimum of 24 hours.

Prepare a hot cooking fire in a covered grill.

Rinse the carp and plank with fresh water. Season to taste.

Place on the grill directly over the fire. Lower the grill cover.

Cook until the internal temperature of the carp reaches 160 degrees.

Remove from the grill and allow to rest, covered with foil, for at least 20 minutes.

Remove the carp from the grilling plank.

DISCARD THE CARP. EAT THE PLANK!