

APPLE CIDER MACKEREL WITH HORSERADISH MASH

ingredients:

2 mackerel fillets

salt and freshly ground black pepper for seasoning

1 shallot, thinly sliced

1 apple, thinly sliced

340mls apple cider

3 tablespoons cider vinegar

chopped chives for garnish

method:

season the mackerel

place the shallots, apple, apple cider and vinegar into a pan and bring to the boil

add the mackerel and boil for 5 minutes

remove the mackerel and the apples and reduce the cooking liquid

pour over the mackerel and season with black pepper

garnish with the chives

serve with horseradish mash

© recipe from **Lavender & Lime Blog**