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Honey'n Whiskey Champagne Tilapia Recipe

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HONEY'N WHISKEY CHAMPAGNE TILAPIA RECIPE

Ingredients

- 2 oz honey
- 2 oz Whiskey or Bourbon
- 1 tbsp Cherchies® Champagne Mustard
- 2 - 3 Tilapia fillets (or other white fish fillets)

Preparation

1. Make a sauce mixing the honey, whiskey and Cherchies® Champagne Mustard together. Stir until blended.
2. Heat a nonstick skillet over medium heat. Do not overheat the skillet. Pour the honey mixture into the skillet and place the tilapia fillets onto the mixture. Saute a couple of minutes on each side without overcooking. Allow the honey mixture to slightly deglaze (thicken).
3. Plate the fillet and drizzle remaining thickened sauce over the fillet.
4. Serves 2 - 3. Enjoy!



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