



How to Finish Cleaning an Amberjack, Cobia or Other Heavy Bloodline Fish

By Charlie Sobczak



Remove slab fillet as usual and lay on cleaning surface



Hold tail section with left hand and start removing skin with your razor sharp fillet knife flat to surface. Follow and lift fillet with left hand as you saw forward.



Remove fillet and lay skin side up on cleaning table.



Cut along both sides of blood line to remove approximately ½ inch “V” shaped slice.



Trim both pieces with thin slice to remove remaining bloodline from both pieces.

Enjoy Amberjack cooked anyway
you like –just as good as grouper!

