

MANDURAH Outboards



Issue 4



Fishing Report

November 2009

Want to be a writer for this fishing report?

Simply send us your fishing stories—great and not so great!

And don't forget the photos!



When you're serious about your fishing, nothing beats the World leading Grady-White fishing boats.



Want to be sure to get to that great fishing spot?



Fishing WA style

There has been a lot of action out wide according to local boaters due to the weather being good and the waters being still and cold.

Catches have been reported for most species including Dhufish, Breaksea Cod, and King George Whiting, so overall it has been a good month on the boating scene.

Our local rivers have also been doing quite well closer to the estuary as our extreme tides at the moment have been making the waters around Mandurah very murky, so fish haven't been scared off so easily.

Towards the beaches there have been a lot of Whiting showing up, from Sand Whiting to Yellow Fin.

Due to their large numbers, they have been filling the dinner table of many a local family lately.

The local canals are also producing some crabs—fantastic news for those of us who don't mind a little crab meat on the table.

It also says that the bans must be having an affect for the crabs to be popping up this early in the season.

So, the news is all good so far for

a great fishing month around the Peel region.

We shall look forward to hearing more on the ones that didn't get away.



Sand Whiting and Yellow Fin have been in abundance.

Safe and happy fishing everyone, and don't forget to send us your fishing tales and brag photos!



Samke Harra—Chilli Fish

Ingredients
(serves 4)

1 cup tahini
1 cup lemon juice
1 tbsn salt
1/2 tspn chilli flakes
2 tspns dried coriander
2 tbsns fresh coriander, chopped
1/2 cup whole walnuts
4 Barramundi fillets (about 180g each) or 1 whole snapper
1/4 cup chopped walnuts
1/4 cup flat leaf parsley, chopped
Lemon wedges

Recipe corner

Method

Combine tahini, lemon juice, salt, chilli flakes, dried and fresh coriander, and whole walnuts in a food processor, adding enough water to make a paste.

Place fish in a shallow bowl and coat with tahini mixture.

Rest in the fridge, covered, for at least 4 hours.

Preheat oven to 200 degrees celcius.

Place fillets in a lightly greased baking dish and bake for 30—35 minutes or until just cooked.

(For whole Snapper, wrap fish in foil and bake at 200 degrees celcius for 55—60 minutes, or until

cooked when flaked with a fork.)

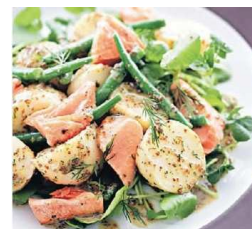
To Serve

Sprinkle with chopped walnuts and parsley.

Serve with lemon wedges on the side.

Next month's recipe:

Salmon, Potato and Dill Salad



Send your reports and recipes to us at: fishingreport@mandurahoutboards.com.au