How To Gut, Scale & Fillet A Fish

Categories: Homesteading, Hunting & Fishing, Self-Sufficiency, Uncategorized, Wilderness Survival

This is a great video that shows how to gut, scale and fillet a fish in a kitchen. This is useful skill to learn, whether you simply enjoy eating fresh fish at home, or you're a fisherman(woman), a prepper or simply someone who wants to learn a basic survival skill should they get lost in the wild, or if the SHTF one day...

Whilst this video is shot in a kitchen, the skills and techniques are the same as if you do prepare your fish outdoors.

(Photo from: LHOON)