4. Begin your first cut behind the pectoral fin, bringing the knife to the top of the fish using the head as a guide.

5. Turn the knife until it’s at a slight angle and using only the tip of the knife follow along the spine making a slight incision until you are about 2/3 of the way to the tail.

6. Push the knife through the other side of the fish and cut through the tail.

12. Angle the knife downward and wiggle the skin toward you until the flesh is removed from the skin.

13. Remove the belly and rib bones from the fillet. Repeat steps 11 though 13 to the other side of the fish.

Finished product.
You will need a cutting board, sharp filet knife, scissors, fish scaler, plastic bag, and a towel.

1. Set up and organize your equipment.

2. Remove the scales on both sides of the fish from tail to head inside of the plastic bag.

3. Remove the fish from the bag and with your scissors remove the fins from the top and bottom of the fish.

7. Find where you made your incision and, with your knife angled, cut until you hit the ribs and continue to cut until you get to the head.

8. Behind the pectoral fin continue your fist cut down to the belly of the fish.

9. Starting at the last rib push your knife though the ribs separating the side.

10. Empty the guts into a bowl or garbage pail. Repeat steps 4 through 9 on the opposite side

11. Take one of the sides and make an incision on the tail end. Remove a small section of the flesh from the skin and make a small cut in the skin big enough for your finger to make a grip.