

## Dab Deckers

### Serves 2

4 x 115g (4oz) dab or witch fillets, fresh or defrosted, skinned  
salt and black pepper  
30g (1oz) butter  
4 slices processed cheese  
2 rashers back bacon, grilled  
1 large tomato, sliced  
2 bread rolls, cut in half



### Preheat the grill

1. Season the fillets, dot with butter, cook under a medium heat for 2 minutes.