

There are different methods on how to filet a bass. This video (link below) shows one way to filet a spotted bass. There is some wasted meat using this method but it is also quick and easy. You can be more careful in cutting out the rib cage bones to save some meat by sliding the filet knife carefully under and along the rib cage bones instead of hogging it out as in the video. The video does not address that there are lateral bones running down the middle of the filet. To get a bone free filet just use your finger to feel for the lateral line of bones and make a vertical cut through the filet on each side of the bone line so you can pull out the bones in a thin strip. You should now be bone free.

<http://www.youtube.com/watch?v=Vx7nK5nVatw>