

Fish Fry Recipe

Ingredients

1-2 lbs. crappie, walleye, perch or haddock cleaned and filleted
2 eggs
1 cup milk
1 cup flour
½ cup seasoned or unseasoned breadcrumbs
¼ cup fish seasoning (Old Bay, Zatarain's, Joe's or your favorite)
1 tsp. salt
½ tsp. fresh ground pepper
2 cups canola or peanut oil

Preparation

Mix together eggs and milk in shallow bowl. In another shallow bowl combine flour, breadcrumbs, fish seasoning, salt and pepper.

In large skillet heat oil over high heat. Place fish in milk mixture then dredge in dry mixture, shake off excess. Add fish to skillet and cook until golden, about 3 minutes. Flip fish and cook for 2 minutes more. Place on platter lined with paper towels and sprinkle with salt. Serve immediately. Enjoy!