**FriedFish**

RECIPE

*If baking fish instead of frying, use the “Oven-Fried Fish Sandwich” recipe to prepare fish.*

**INGREDIENTS**

* 20 fish fillets, 4 oz. each
* 1/3 cup milk
* 1-2/3 cup cornmeal
* 1-2/3 cup all purpose flour
* 2-1/2 teaspoons salt
* 2-1/2 teaspoons black pepper
* 2-1/2 teaspoons garlic
* 5 teaspoons paprika

**For Tartar Sauce**

* 1 cup mayonnaise
* 2 tablespoons sweet pickle relish (well drained)
* 1 teaspoon paprika
* 4 teaspoons freshly squeezed lemon juice
* 3 tablespoons sweet onion, very finely chopped

**DIRECTIONS**

1. Preheat deep fryer to 375°F.
2. Prepare tartar sauce by combining the mayonnaise, relish, paprika, lemon juice and onion in a small mixing bowl. Refrigerate until ready to use.
3. Pour milk in a shallow dish.
4. Combine cornmeal, flour, paprika, salt, pepper and garlic in a shallow dish.
5. Dredge both sides of fish in milk, then press fillets gently into the cornmeal mixture to be sure they're well coated.
6. Drop coated fish carefully into heated oil and allow to cook until fish flakes easily and the coating is crisp and golden, approximately 4 to 6 minutes.
7. Remove fish from fryer and place on paper towel to soak up the excess oil. Serve immediately.

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| **Prep Time:** 20 minutes | **Cook Time:** 5 minutes | **Total Time:** 25 minutes | **Yield:** 20 servings |