

COUNTRY FRIED FISH

1. 4 Fish Fillets
2. 1 egg
3. Old Bay Seasoning or Seasoned Salt or your favorite fish seasoning
4. Fish Breader
5. Frying Oil

Instructions

1. Dip Fish Fillets in Egg.
2. Sprinkle on Seasoning.
3. Batter with Fish Breader.
4. Drop Fish in 350 degree Oil
5. Fish is done when it floats, if you desire browner fish, leave a few minutes more.
6. Drain fish on Paper Towel to remove any excess oil.