

Shore Lunch[®] Pan Fried Fish

Here it is! The original "Old Guide's Secret" recipe for mouthwatering fried fish.

Fish fillets

Shore Lunch[®] Turkey Gourmet™ Miracle Peanut™ Frying Oil

Shore Lunch[®] Original Recipe Breading Mix

1 egg or milk

Beer or water

Pour ½ to ¾ inch Shore Lunch[®] Turkey Gourmet™ Miracle Peanut™ Frying Oil in frying pan and heat to 375 °F.

Mix 1 cup Original Recipe Breading Mix with water until batter is the consistency of cream.

Place dry breading mix in shallow bowl.

Moisten fillets with beaten egg, milk or water. Dredge in dry mix.

Shake off excess breading and dip fillets into batter, forming a light, even coating.

Immediately (and carefully!) place fillets in hot oil and fry for approximately 2 minutes until golden brown.

Remove from oil and drain on paper towels before serving.