



Crispy Fried Paddlefish

INGREDIENTS

- 2 ½ lbs. Skinned Paddlefish sliced ¼
- 1 egg, beaten
- 1 cup milk
- 1 1/2 teaspoons garlic powder
- 1 cup all-purpose flour
- 1 cup bread crumbs
- 2 tsp salt
- 1 tsp Black Pepper

DIRECTIONS

1. Place Paddlefish strips into a large, resealable plastic bag. In a bowl, mix the egg, buttermilk thoroughly.
2. In another bowl, mix together the flour, garlic powder, salt, and pepper.
3. Dip the Paddlefish piece by piece into the flour, then egg wash, then the breadcrumbs. Make sure all surfaces are covered. You may need to run each piece through the process twice.
4. Carefully place coated Paddlefish in hot oil. Fry until golden brown and juices run clear. Drain on paper towels.
5. Serve hot with chunky Mexican salsa.