

Easy Fried Panfish

30-50 bluegill or crappie fillets
1½ cups flour
½ cup corn meal
2 Tbsp seasoning salt
2 tsp garlic powder
Vegetable oil

Tartar sauce:

1 cup mayonnaise
¼ cup sweet pickle relish
1 tsp. lemon juice
½ tsp. Worcestershire sauce

Heat oil to 350°F in an electric skillet or deep fryer. (For a stove top skillet, use ½-inch of oil and a deep fry thermometer to maintain desired temperature). While the oil is heating, mix all the tartar sauce ingredients together in a small bowl. In a one-gallon zip top bag, thoroughly mix the flour, corn meal, seasoning salt, and garlic powder.

Add 8-10 filets to the bag with flour mix, seal, and shake to coat evenly. Remove filets, gently shake off excess flour, and place in hot oil. Cook until light golden brown. Total cooking time will be 2-4 minutes depending on size and thickness of filets. If pan frying, turn filets over half way through cooking time. Remove filets from oil using a slotted spoon, and place in a pan lined with paper towels. If desired, place the uncovered pan in a 225°F oven to keep warm while subsequent batches of filets are being prepared. Serve with tartar sauce.

Courtesy of www.wildohio.com