

FRIED BLUEGILLS



1 cup seasoned bread crumbs (I use Old London plain bread crumbs)
1/2 cup grated Parmesan cheese, optional
1/2 tsp kosher salt
1/2 tsp lemon pepper
1/4 tsp freshly ground black pepper
6 eggs
1 TBS garlic powder
1 TBS onion powder

1-1/2 lbs bluegill or crappie fillets
canola oil for frying

PREHEAT oil to 375 degrees.

In a shallow bowl, combine the first 5 ingredients. In another bowl, whisk the eggs with the garlic and onion powder. Dip fillets in eggs, then coat with crumb mixture.

In a large skillet over medium-high heat, heat oil and test cook with one fillet before cooking fillets in batches. Fry for 3 minutes on each side or until fish flakes easily with a fork, and is deep golden brown.

Butter sliced Italian bread and brown under the broiler or on the grill; sprinkling with a touch of garlic.

For Sandwich:
Top with lettuce, tomato and tartar sauce.

Courtesy of www.misshomemade.com