

SOUTHERN FRIED FISH

This recipe can be used for any kind of fish.

INGREDIENTS

- 2-3 Cups Buttermilk
- 2 Cups flour
- 2 Cups cornmeal
- Vegetable oil

DIRECTIONS

1. Fillet fish, remove skin. Cut into 3-4 inch fingers.
2. Soak fish in Buttermilk – 1 hr.
3. Dust fish fingers in flour/cornmeal mix.
4. Deep fry in oil until fingers float.
5. Remove, place on paper towel.

Normally served with grits, hush puppies, and cole slaw.
Don't forget sweet tea and lots of company!

