

TRIPLETAIL TEMPURA

This recipe will surely be a hit with family and friends.

INGREDIENTS

2-3 Cups Buttermilk
Tempura flour
Ice cold water
Peanut oil

DIRECTIONS

1. Fillet Tripletail, cut into bite size pieces.
2. Soak in buttermilk – 1 hr.
3. Heat oil to 350°.
4. Mix water and flour to pancake mix consistency.
5. Remove fish from buttermilk, batter fish pieces in flour mixture, fry until fish floats, dry on paper towel.

Tip: Serve with Asian plum or creamy wasabi sauce.

