

TIM FARMER'S COUNTRY KITCHEN

FRIED FISH (Light Batter)

Fish filets

Equal Parts Cornmeal + Flour

Salt

Pepper

Cajun Seasoning

Peanut oil



Mix together equal parts cornmeal and flour (seasoning well with salt, pepper and cajun seasoning). Coat fish on all sides. Heat thin layer of peanut oil in a skillet to 300-325 degrees. Fry fish on both sides until golden brown and flakey.