



PAN FRIED MULLET

INGREDIENTS:

3 lbs. mullet
Cracker crumbs (can substitute corn meal)

PREPARATION:

Have fish cleaned and cut off head and tail. Wash fish and dry. Dip fish into one beaten egg and then into cracker crumbs or corn meal. Have frying pan ready, hot with oil or bacon grease about 1/2-inch deep in pan. Drop fish into hot oil. Brown to suite, then turn and brown on other side.

Enjoy!

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