

## **Crispy Fried Fish**

1.7 pounds (800 grams) or 8 pieces sole (you can also use tilapia)

1 teaspoon paprika

1 to 2 teaspoons granulated garlic powder

1 to 2 teaspoons onion powder

1 teaspoon salt

3/4 teaspoon baking powder

3/4 cup breadcrumbs

1 1/2 cup all purpose flour

2 eggs

1 cup mild vegetable oil, such as canola, which is good for frying

Directions:

Mix together the paprika, garlic powder, onion powder, salt, baking powder, breadcrumbs and flour in a bowl. Set aside. Whisk together the eggs and a tablespoon of the oil in another bowl. Take parchment paper and lay on a baking sheet and proceed to dip the fish fillets first into the egg/oil mixture and immediately thereafter into the breadcrumb mixture on both sides. Lay the breaded fish on the parchment paper. Take a frying pan and pour in a few tablespoons of oil to shallowly cover bottom of pan and bring to medium high heat. When oil is hot, carefully lay fish (away from you) into the pan, not crowding them so the oil temp doesn't drop and the fish doesn't get soggy and in batches fry each side about 3-4 minutes till golden and crispy. Drain on wire racks (1st choice to remain crispiest) or on paper towels on a plate. Serve hot from the pan or cold in sandwiches.