

Fry Krisp Cajun Fish Fry with Sauce

1 lb. Fresh Perch Fillets
1 cup Fry Krisp Cajun Fish Fry Mix
Vegetable Oil
½ cup Milk
1 Egg
3 chopped Large Tomatoes
1 sliced Onion
¼ cup Margarine
1 teaspoon Salt
2 teaspoon Lemon Juice
1 teaspoon Pepper
2 dashes Tabasco

Mix milk and egg in shallow bowl. Rinse fish, dip in egg mixture, roll in Fry Krisp Cajun Fish Fry. In a large skillet (or electric fry pan), add oil, heat on medium heat. Fry fish until golden brown and place on platter.

Sauce

In small skillet, combine margarine, tomatoes, onions, salt, pepper, lemon juice and Tabasco. Sauté at a medium heat until onions are soft and transparent. Pour sauce over fish and serve

Optional:

Preheat oven to 350°

You may also place fish on a greased cookie sheet and bake for 20 minutes at 350°. If baking, sprinkle with lemon juice from ½ lemon.