

Keep it Simple Fish Fry-- My personal favorite for beading those panfish and perch.

1 or 2 lbs fillets

1C Milk

1C flour

Lemon Wedges (optional)

Soak fillets in milk, place the flour into large glass bowl, heat your Oil (prefer Canola), take fillets and coat in flour, set on plate until oil is ready, place in oil and cook until lightly browned—about 2-3min's depending on fryer and how many fillets you cook at a time; drain and place on paper towel lined plate for serving. Serve with lemon wedges if desired