

TIM FARMER'S COUNTRY KITCHEN

FRITTERS

2 cups fish, chopped
2 cups flour
1/2 cup corn meal
3 teaspoon baking soda
1/3 Red bell pepper
3/4 Vidalia onion
1 egg
6 ounces clam juice
Dash of beer (or water)
1 tablespoon Nopales (optional)
3/4 tablespoon pickled jalapeños
4 tablespoons corn
Black pepper
Garlic powder
Salt
1/2 teaspoon season salt
Dash onion powder
Dash cayenne pepper



Mix all ingredients together until combined. Scoop into hot oil and fry until golden brown, flip. Fry until other side is golden brown and remove and drain on paper towel.

DIPPING SAUCE

Mayonnaise
Thousand Island Dressing
Ketchup
Cajun Seasoning

Mix together until combined. Amounts are according to taste.