

Tim Farmer's Country Kitchen

BLUEGILL FRITTERS

*½ cup corn meal
2 cups flour
1/16 cup baking powder
1 egg
1 ¼ cup clam juice*

Mix together ingredients until smooth and thick.

*¼ teaspoon cayenne
½ tablespoon sugar
½ tablespoon Lawry's season salt*



Mix seasonings in separate bowl. Add to batter.

*¾ cup onion
¾ cup green pepper
1/8 cup red pepper
1 tablespoon minced garlic
2 tablespoons jalapeno
¼ cup corn
Dash black pepper
2 cups bluegill*

Dice up veggies and stir into mixture. Add fish and stir to combine. Heat oil in skillet on medium/high heat. Dip ice cream scoop or spoon in hot oil and scoop golf ball sized balls of batter and place in hot oil. Flatten with spatula. Repeat with more batter. Brown 1-2 minutes on each side and transfer to deep fryer to continue cooking for 3 minutes (making sure to flip halfway through). Drain on paper towel and serve with dipping sauce (mayonnaise, ketchup, thousand island and Tony Chachere's Cajun Seasoning)

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