



Servings 2

Prep Time 20 min

Cooking Time 20 min

Chinese Takeout Style Lemon Crappie



Ingredients

2 crappie, perch, small bass, or large sunfish (alternative 2-4 large fillets)

Zest of 1 lemon

Juice of 3 lemons, or about ½ cup

1 cup white sugar

½ tsp ground turmeric

1 tablespoon water

1 teaspoon cornstarch

1 cup all-purpose flour

Kosher salt

Black pepper

2 eggs

Vegetable oil or lard for frying

Green onion or cilantro for garnish

Directions

Step 1

Prepare fish and pat dry with paper towels.

Mix the lemon zest, juice, sugar, a pinch of salt, and the turmeric in a small pot over medium-low heat. Stir well and cook for 5 minutes, making sure that it doesn't boil over.

Step 2

Mix the cornstarch and water in a small bowl and pour into the lemon mixture. Stir it in and cook for another 5 minutes, or until it is thickened. Set aside.

Step 3

Slowly heat up a deep skillet or pot with 1-2" of oil or lard to 350°F.

Step 4

Add the flour to a large plate and season it with a big pinch of salt and pepper. Beat the eggs and pour them onto a second plate.

Roll one of the fish in flour so it is completely coated. Now dip it in the egg, making sure that it gets completely covered. Now dip it back into the flour, once again coating the entire thing.

Step 5

Gently lay it into the hot oil and fry for 5 minutes. Flip and fry for another 5 minutes. Remove from the oil and lay on a rack over paper towels to drain. Repeat with the second fish.

Step 6

Spoon some of the lemon sauce onto a serving plate or platter. Lay the fish on top, then drizzle more lemon sauce over the fish. Sprinkle with sliced green onions or cilantro to garnish. Serve with rice and steamed vegetables.

To eat, use a fork, chopsticks, or fingers to pull off the bones and get to the fillets and meat tucked in the collar, behind the head, and in the cheeks. Enjoy!

