



Servings 4

Prep Time 30 min

Cooking Time 5 min

Filet O' Perch



Ingredients

For the Sandwiches

8-16 skinless perch fillets (depending on size of perch)

1 cup all-purpose flour

2 teaspoons Old Bay seasoning

1 egg beaten

1 cup buttermilk

2 cups plain breadcrumbs

4 brioche hamburger buns, lightly toasted

4 slices processed cheese slices

Oil to fry

For the Tartar Sauce

$\frac{3}{4}$ cup mayonnaise

3 tablespoons relish

1 teaspoon lemon juice

Salt and pepper to taste

Directions

Step 1

Mix the sauce ingredients together in a bowl. Set aside.

Step 2

Heat 2 inches of oil in a deep skillet to 350°F.

Step 3

Meanwhile, set up a breading station with three bowls. Mix the flour and Old Bay spice in one bowl, the beaten egg and buttermilk in another, and the breadcrumbs in the last bowl.

Step 4

Set up a wire rack with paper towel underneath for the fried fish.

Take a perch fillet and dip it into the flour mixture, coating it on both sides. Shake off any excess flour. Now dip it in the egg mixture, then into the breadcrumbs, being sure that it is completely coated. Carefully place the breaded fillet into the hot oil and repeat with another three fillets.

Step 5

Cook the fillets for 4-5 minutes, or until golden brown, flipping once. Transfer to the wire rack to drain, then repeat with the rest of the fillets (frying in batches ensures crispier, less greasy fish).

Step 6

Once all of the fish has been fried, begin constructing your sandwiches. Spread the tartar sauce on both sides, then place one or two fish fillets on the bottom. Top with a piece of cheese, 1-2 more fillets, then the top bun.

Serve immediately. Enjoy!

