



Servings 4

Prep Time 30 min

Cooking Time 20 min

## Japanese-Style Fried Smelt



### Ingredients

1 pound of smelt, gutted

1 to 2 cups of vegetable oil

½ cup of all-purpose flour

1 tsp. fine sea salt

Lemon wedges

Thinly sliced radishes

Cooked jasmine rice, optional

#### Dipping Sauce

2 tbs. soy sauce

2 tbs. mirin

2 tbs. mentsuyu noodle soup base

2 tbs. of water

½ tsp. sugar

### Directions

#### Step 1

Combine dipping sauce ingredients and set aside.

#### Step 2

In a wide, shallow bowl, combine flour and sea salt. In a wok or frying pan, heat frying oil to 350° Fahrenheit.

#### Step 3

Toss smelt in the flour mixture to lightly coat, shaking off excess. Deep fry coated smelt in batches until crispy and lightly golden; allow the oil to come back to temperature before adding each new batch. Drain fried smelt on paper towels or lined cooling rack.

#### Step 4

Lightly squeeze lemon juice over the fried smelt, and serve immediately with the dipping sauce, sliced radish and cooked white rice (optional).

