

Equipment Needed:

- Backyard Pro Fish Fryer
- 2 Sheet Pans with Wire Racks
- 4 Plastic Third Size Pans
- Skimmer
- Large Mixing Bowl
- Whisk
- Paper Towels
- Fry Oil Thermometer
- Small Mixing Bowl
- Measuring Cup
- Measuring Spoons
- Zester

Ingredients Needed:

- Buttermilk
- Hot Sauce
- Lemon
- All Purpose Flour
- Corn Starch
- Salt
- Pepper
- Flaky White Fish (Cod, Sea Bass, Flounder, Tilapia)
- Canola Oil for Frying
- Mayo

**Bay Seafood Blend
FRIED FISH & AIOLI****METHOD:****Day of Cooking:**

1. Remove fish from packaging and dry with paper towels.
2. After drying, season the fish with salt and pepper and place into one of your plastic third size pans. Mix buttermilk and hot sauce together and pour onto the fish so it is completely submerged. Allow the fish to marinate in the buttermilk and hot sauce mixture in the refrigerator for a few hours (at least 2 hours).



3. While the fish is marinating, prepare your dredge and aioli.
4. **The Dredge:** Take 2 cups of all-purpose flour, ¼ cup of corn starch, 2 tablespoons of salt, 1 teaspoon of black pepper, and ¼ cup of Bay Seafood Blend. Add to a mixing bowl and whisk until well combined.
5. **Bay Seafood Aioli:** 1 cup of mayo, zest of 1 lemon, juice of ½ of a lemon, 1 tablespoon of Bay Seafood Blend, salt and pepper to taste. Whisk all ingredients in a bowl until well combined.



Equipment Needed:

- Backyard Pro Fish Fryer
- 2 Sheet Pans with Wire Racks
- 4 Plastic Third Size Pans
- Skimmer
- Large Mixing Bowl
- Whisk
- Paper Towels
- Fry Oil Thermometer
- Small Mixing Bowl
- Measuring Cup
- Measuring Spoons
- Zester

Ingredients Needed:

- Buttermilk
- Hot Sauce
- Lemon
- All Purpose Flour
- Corn Starch
- Salt
- Pepper
- Flaky White Fish (Cod, Sea Bass, Flounder, Tilapia)
- Canola Oil for Frying
- Mayo

6. Set Up Your Breading Station:

1. Moving from left to right: set up your station with the container of fish still in the buttermilk/hot sauce mixture, container of flour (seasoned with salt and pepper), container of buttermilk, and finally the container of dredge. At the very end of the station, have a sheet pan set up with a wire rack to place the fish on.
2. Take the fish a piece at a time from the buttermilk/hot sauce mixture tapping it against the side of the third pan to remove excess liquid. Next, place the fish in the flour and coat evenly to knock off excess flour. Next, move the floured fish to the buttermilk and fully submerge. After submerging the fish in the buttermilk, move to the dredge. Make sure to tap off the excess and move to wire rack. Repeat with all the remaining fish.



7. After Breading is completed, preheat your oil to 350°F.

8. Fry the fish in batches so you do not lower the temperature of the fryer too rapidly. Depending on the thickness of the fish, it will take between 3–5 minutes to fry.



9. After frying, move the fish to the clean sheet pan with a wire rack to drain. While draining, season with salt to taste.



10. When frying is completed, plate fish on a large platter with sliced lemon and some Bay Seafood Aioli.

