



PAN FRIED YELLOW PERCH FILLETS

1 lb. fresh Lake Erie Yellow Perch Fillets – washed and patted dry with paper towels
2 eggs, beaten
4 cups Sunshine brand Cheez-It Crackers
1/2 cup canola oil
1/2 cup Heinen's all natural olive oil

In a food processor, add Cheez It crackers and blend until crumb mixture forms. Pour crumbs into a ziplock bag.

Place beaten egg mixture into a glass 9 x 9 pan.

One at a time, add a perch fillet to the ziplock bag filled with the cracker mixture; toss to coat all sides. Remove each fillet and place onto a plate. Repeat coating each fillet. If cracker crumbs remain, press additional crumbs into each fillet.

In a skillet add canola oil and olive oil and heat over medium high heat.

Place each fillet into hot oil taking care not to over crowd the fish. It may be necessary to fry fish in two batches. Cook for 3 -4 minutes. Carefully flip fish to other side. Cook an additional 3 -4 minutes until golden brown.

Remove fish fillets to a warm platter. Serve immediately. Perfect with Heinen's Lemon Dill Sauce or a traditional tartar sauce.

Makes 2 servings