

Wild Alaska Hot Nashville Pollock



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: Makes 8 portions

Ingredients:

3 pounds Wild Alaska pollock, 4 to 6 oz. ea.

2 quarts buttermilk

4 large eggs

1 cup plus 6 tablespoons hot sauce of choice

3/4 cup cayenne pepper

12 tablespoons black pepper, ground

8 cups all-purpose flour

1/2 cup Canola oil

24 dill pickle chips

16 slices white bread

Description:

For the marinade, in a bowl blend the buttermilk with the eggs, 1 cup hot sauce, 4 Tbsp. each cayenne and black pepper. Divide into 2 bowls and hold under refrigeration until needed.

For the seasoned flour, in a bowl blend the flour with remaining cayenne pepper and black pepper. Divide into 2 portions and hold covered until needed.

For the seasoned oil, in a bowl blend the canola oil with remaining hot sauce. Hold covered until needed.

Set up breading station: buttermilk marinade, seasoned flour, buttermilk marinade, seasoned flour. Place 1 portion of Alaska pollock in the buttermilk marinade, let sit 1-2 minutes. Remove shaking off excess. Place into seasoned flour, pressing the flour onto the fish. Return to the second marinade bowl, coat well, and shake to remove excess. Place into final seasoned flour, pressing well. Place fish in 350° deep fryer and cook 3-5 minutes until golden brown and cooked through. Place one piece of white bread on serving plate, top with fish. Stir seasoned oil, and drizzle 2 Tbsp. over fish. Add second piece of bread to serving plate, top fish with 3 dill pickle chips. Serve.