

Wild Alaska Country Fried Salmon



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8 portions

Ingredients:

3 pounds Wild Alaska salmon fillet, butterflied, 4 to 6 oz. ea.

2 quarts buttermilk

4 Eggs, large

8 cups flour, all-purpose

3 Tablespoons salt

3 Tablespoons black pepper, ground

3 Tablespoons garlic powder

3 Tablespoons Cayenne

6 Tablespoons baking powder

2 cups Hollandaise sauce, prepared, hot

8 teaspoons flat leaf parsley, chopped

Description:

Marinade: in a bowl blend the eggs with buttermilk. Divide into 2 equal portions and hold under refrigeration until needed.

Seasoned Flour: In a bowl blend the flour with salt, black pepper, garlic powder, cayenne, and baking powder. Divide into 2 portions and hold covered until needed.

One Serving: Set dredging station: buttermilk, seasoned flour, buttermilk, seasoned flour

Place 1 portion of butterflied Alaska salmon into buttermilk marinade and let sit 1-2 minutes. Remove, shake off excess and place into seasoned flour, pressing well to coat. Place back into second dish of buttermilk, coat well, and shake off excess. Place into second tray of seasoned flour, pressing well to coat. Place in 350° fryer and cook 3-5 minutes until golden brown and cooked through. Place on serving plate, nappe with 2 oz. prepared Hollandaise sauce, garnish with 1 tsp. chopped parsley. Serve.

Swapped meat: beef or pork