

Cornmeal Crusted Fish (Main Courses)



- 1 1/2 lbs. white fish, such as halibut
- 1/3 cup cornmeal
- 1 to 2 Tbsp. Halladay's Dilly Herb Seasoning
- 1/3 cup flour
- 2 eggs
- 2 Tbsp. vegetable oil (to fry fish, use 1 cup)

Heat oil in a large skillet. Pat fish dry; season with salt and pepper. In a wide bowl, combine cornmeal and seasoning. In a separate bowl, beat eggs. Add flour to another bowl. Dredge fish, first in flour, then egg and lastly cornmeal. Add fish to hot pan and cook 4-5 minutes on each side.