

Buttermilk Sriracha Fried Fish

Ingredients

(4 servings)

Fish and Oil

- 1 pound boneless fish fillets cut into six-inch long strips
- Avocado, canola, or vegetable oil for frying

Marinade

- 1 cup buttermilk
- ¼ cup Sriracha sauce

Coating

- 1 cup panko breadcrumbs
- 1 cup all-purpose flour
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 1 teaspoon paprika
- ½ teaspoon seasoning salt

Dipping Sauce

- ½ cup mayonnaise
- ¼ cup honey
- ¼ cup barbeque sauce
- 2 tablespoons yellow mustard
- 1 tablespoon lemon juice

Preparation

1. In a bowl or Ziploc, combine marinade ingredients. Add the fish strips and submerge in the buttermilk mixture. Cover and refrigerate for at least 2 hours, up to several days if kept on ice.
2. In a Dutch oven, fryer, or large pan, preheat oil to 360 degrees about 3 inches deep.
3. Combine coating ingredients in a bowl.
4. Combine dipping sauce ingredients in a bowl.
5. Roll the fish strips in the coating.
6. Fry fish for 6-8 minutes until golden brown and internal temperature reaches 145 degrees.
7. Remove, salt, and keep warm at 175 degrees on a wire rack until serving.

Notes

Excellent recipe for small kokanee salmon under twelve inches long. I just fillet them and take the skins off. If the pin bones are small enough, they will soften up and you can leave them in.