

Fish Sandwich

Ingredients

- Four 6 ounce fish fillets, skin removed, cut into sandwich-sized pieces
- 3 Tbsp vegetable oil
- 4 slices tomato
- 4 green lettuce leaves
- 2 whole Orega-type canned chile peppers, halved
- 4 slices pepper jack cheese
- 4 kaiser rolls or burger buns

Fish Coating

- ¼ cup flour
- 1 tsp salt
- ½ tsp pepper
- 1 Tbsp garlic powder

Sauce

- ¼ cup mayonnaise
- ½ tsp Tabasco or hot sauce
- 1 tsp lemon juice

Instructions

1. Heat oil in a large oven-safe skillet to medium-high.
2. Combine mayo, hot sauce and lemon juice to make the sauce.
3. Combine flour, salt, pepper and garlic powder for the coating.
4. Dust the fish with the coating, and lightly brown the fish on both sides in the skillet.
5. Turn off heat, but leave the fish in the skillet. Top each piece with a tomato, half of a chile pepper, and the cheese.
6. Place the entire pan under a broiler until the cheese melts.
7. Toast the buns.
8. Spread the sauce onto the buns, add the lettuce to the bottom bun, and then place a fish portion on each bun.

Notes

This recipe works great with any white fish like striped bass, crappie, rockfish, ling cod, halibut, etc.