

Fried Bass

Jacob · 28/09/2024

**Prep Time**

25 mins

Difficult

Medium

Servings

3

Description

I made this while camping It was a break at camp when nobody was there so I picked up some worms at the trading post and went off to fish down at the lake I caught 12 bass with the help of my dad who came down there after he played guitar at the trading post It was 700 when I brought them all back to camp and thought to eat them since everyone already ate dinner while I was gone So I fried them up in some crushed chips leftover from lunch Yum yum yum

Ingredients

- - 1 cup peanut oil for frying
- or as needed - 3 eggs - 1 tablespoon water - 3 (6 ounce) fillets striped bass fillets
- skinned - 1 teaspoon Cajun seasoning - 1 teaspoon lemon pepper - ½ cup flour - 1 (1 ounce) package salt-and-vinegar potato chips
- crushed - 1 lemon
- cut into wedges

Instructions

1. Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Whisk eggs and water together in a bowl; set the egg wash aside. Sprinkle the bass fillets on both sides with Cajun seasoning and lemon pepper. Dredge the fillets in flour
2. and shake off any excess. Dip the fillets in the egg wash
3. then dip fillets in the crushed potato chips. Fry the fish in the preheated skillet until lightly browned
4. about 4 minutes per side. Serve with lemon wedges. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
5. ingredient density
6. and the specific type of oil used.