

# Nanny's Fish Fry Breeding

## Ingredients:

- 1 package of Martha White hushpuppy mix with onion
- 1-2 c. flour
- 1-3 t. old bay seasoning
- 1-2 t. garlic salt
- 1/2 - 1 t. pepper
- dash cayenne pepper, *optional*

## Directions:

Mix everything together and taste a tiny bit to check for seasoning.

We like to season our seafood before breeding as well.

You may need to dip or sprinkle the seafood in water before starting.

While the seafood is moist sprinkle it with desired seasonings and then roll in the breeding mixture.

We normally deep fry the seafood at 350-375 for 5-7 minutes, maybe a little more for bigger pieces of fish, or until cooked through. *(The shrimp will have pink tails, and the fish will be flaky, the calamari should be golden brown and can be cooked to your desired level of crispiness.)*

Make sure not to crowd your fryer and be sure to have a pan, *lined with paper towels*, ready to put the cooked seafood on to drain... nobody wants soggy seafood!

The seafood leftovers can be heated up in the oven at 350 for 10-20 minutes.