

From the kitchen of Winnebago Fishing

Beer Battered Bluegills

This recipe will serve 2-4 people

Ingredients

10-15 bluegills·

1/2 Tbsp Salt

1/4 tbsp Pepper·

1/4 Tbsp Paprika·

1 Cup Flour·

4 Cups Peanut oil

One can of Miller Lite Beer·

Start by filleting your bluegills on the Fillet King, which is a unique fillet and cutting board and then washing the cleaned fish in cold water. Now In a bowl add the flour, salt, pepper, paprika and 1/2 cup of beer. For the beer I recommend using something light like Miller Lite. Mix the ingredients and add more of the beer until you have a pancake like batter. Pour the peanut oil in a deep well pan, and heat on high. Dip the fillets in the batter until they are coated evenly, and drop the coated fillets into the hot oil, which is at least 375 degrees. Cook for 3-4 minutes a side.