

*From the kitchen of Winnebago Fishing*  
**Crappies Marinated In Beer.**

You wont be able to get enough of these crappies.

Fillet your crappies then cutting your fillets in half long ways into finger size width (unless your crappie is too small!)

The Marinade

1 can of your favorite beer (12oz) and save a “pull “ for yourself....  
2 heaping TBS regular mustard

Mix 1 can of beer with 2 heaping TBS of regular mustard in a bowl for marinating.  
Marinate fillets approx. 1/2 hour in mustard and beer

For the Fillet mix coating:

Yellow corn meal  
Parmesan cheese  
1 TBS of Dill Weed (freeze-dried or fresh)  
Salt and Pepper to taste  
Fresh lemon for sprinkling on your deep fried fillet

In a plastic bag take equal parts of yellow corn meal and Parmesan cheese.  
Mix the above ingredients according to how much you'll need to cover your fillets and add a TBS of dill weed, salt and pepper to taste. Take a few pieces of the crappie from beer/mustard (make sure you shake off excess liquid) and place your fillets in the plastic bag mixture and shake until the fillets are coated with the mix. Heat your frying oil to at least 350 degrees; drop your fillets in the hot oil. Deep fry until golden brown. Take the fillets out and squeeze some fresh lemon on them then LIGHTLY sprinkle with salt.