

MENU 4

F R I E D F I S H W / T A R T A R S A U C E

Use whatever fish is available in the freezer, either fish we have caught or packaged frozen fish.

Soak fish in salted ice water until they become ice cold.

Mix together: 2 slightly beaten cold eggs
1/4 C. cold evaporated milk or whole milk

Dip fish in egg/milk mixture and roll in cracker crumbs (which have been crushed to a fine powder). In electric skillet, melt 4 T. butter or margarine and 3 T. Crisco oil, at 350 - 375 degrees. When butter and oil is ready, fry fish 5 minutes on one side, then 3 minutes on other side, or until lightly browned. Salt and pepper very lightly and serve.

Use commercially bottled tartar sauce or make the following recipe:

Tartar Sauce

1 cup Miracle Whip
1 teaspoon grated onion
2 tablespoons minced dill pickle or dill relish
1 tablespoon fresh parsley or 1 teaspoon dried parsley
2 teaspoons cup-up pimento, if available

Mix all ingredients together and serve.

SERVE WITH:

Macaroni and Cheese (see Recipe 14)

and

Do-Si-Do Salad (see Recipe 8)