



Yield: Approximately 25 portions

## INGREDIENTS

Filet Fish

5 cups Finely Ground Corn Flour  
(or Massa Harina)

5 cups All-Purpose Flour

2 Tbsp. Fine Sea Salt or Table Salt

1 Tbsp. Freshly Ground Black Pepper

1 tsp. Cayenne Pepper (optional)

1 #10 can **Jerzee Evaporated Milk**

## NEW ENGLAND HARDY BATTER

### Fish Fry

*This recipe is all about the batter! In popular New England technique, evaporated milk is used for rich color, bold flavor and a smooth texture. Diners will delight in how it flakes off the filet!*

### DIRECTIONS

Transfer the **Jerzee Evaporated Milk** into a large bowl to create a bath. To create the fry mix, in a large bowl combine the flours, salt and both peppers and mix well.

Heat deep fryer to 350 degrees F. Drop the fish into the **Jerzee Evaporated Milk** and stir gently. Using a wire-mesh skimmer, carefully lift up a small batch, allowing the excess evaporated milk to drip back into the bowl, then drop the fish into the fry mix and gently toss to coat evenly.

When the fryer is to temperature, lift the fish out of the fry mix with the skimmer, gently shake off the excess and drop it carefully into the oil. Let the fish cook for 15 to 20 seconds without moving the fish or the fryer basket, then stir to cook evenly for 2-4 minutes depending on thickness.



**MADE IN THE USA**

[www.oatkamilk.com](http://www.oatkamilk.com)

1-800-828-8152

[info@oatkamilk.com](mailto:info@oatkamilk.com)