



Oven-Fried Crappie

Prep Time: 15 minutes
Cook Time: 12 minutes

The Ingredients

- 1 pound crappie fillets
- 1/3 cup cornmeal
- 1/3 cup breadcrumbs
- 1/2 tsp paprika
- 1/4 tsp dill weed
- 1/3 cup milk
- 3 tb butter or margarine
- Salt and pepper

Directions

- Preheat oven to 450 degrees.
- Cut fillets into desired serving sizes.
- Combine cornmeal, breadcrumbs, paprika, and dillweed in a medium sized bowl.
- Add salt and pepper per your preference.
- Pour milk in to another, smaller bowl. Submerge fish in milk and roll in dry mixture.
- Place fillets on a cookie sheet or baking pan and drizzle margarine over each fillet. Bake for about 12 minutes or until fillets are moist and flaky.

REFERENCE: CrappieUSA.org.