

Fried Curry Salmon

(serves 4 | 40 minutes)

ingredients

- 1/2 cup flour
- 1/4 tsp black pepper
- 1/4 tsp garlic powder
- 1/2 tsp baking powder
- 3/4 tsp salt
- 1 tsp yellow curry powder
- 1 medium sized salmon fillet (1.5 pounds)



1. Cut the skin off one medium sized fillet, and portion into about 6-8 pieces then pat dry and set aside.
2. Combine all dry ingredients in a medium bowl. Beat the egg in another medium bowl. Set a cookie sheet or tinfoil on the counter and both bowls.
3. Using a high-sided pot or pan heat 1/2 inch of oil until it shimmers or spits when you put a drop of water in.
4. Dredge each piece of fish in the flour mixture, then the egg, then again in the flour and place on the cookie sheet. Coat all the pieces of fish, and once done you can even dust them a third time with the flour mixture.
5. Fry each piece for 2-3 minutes per side. When done, remove from pan and let rest on a paper towel or brown grocery bag to absorb the grease. Serve with your favorite tartar sauce and a large salad. (Tips: Try shaking the flour bowl around to coat the pieces so as not to disturb the breading. Try combining the wet and dry ingredients in a bowl along with enough milk to make a thick batter, then just dip the fish in the batter and drop right into the hot oil.)