



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Masa-Fried Fish Fillets with Chipotle Aioli

Masa is the flour that's used to make tamale dough and corn tortillas. But it also makes a tasty breading for frying when used in place of regular wheat flour. Masa Harina is available at the supermarket in the same section as regular flour. Try this recipe the next time you bring home a mess of fresh-caught catfish. The "Aioli", a citified name for flavored mayonnaise, is given a little kick of zest by adding our **Chipotle Pepper Sauce**, which is great on anything!

To Serve 4 to 6.

6 (5-6 ounce) white-fleshed fish fillets, skinned
1 cup masa harina
1 cup yellow cornmeal
¼ cup **Fredericksburg Farms Hearty Homemade Salsa Mix**
3 eggs beaten with 3 cups whole milk
Canola oil for pan frying

Chipotle Aioli:

1-1/2 cups good quality mayonnaise
1 heaping tablespoon minced cilantro
1 tablespoon freshly-squeezed lime juice
1-1/2 tablespoons **Fredericksburg Farms Chipotle Pepper Sauce**

Begin by making the Chipotle Aioli. Combine all ingredients in a small bowl and whisk to blend well. Refrigerate for a couple of hours so that the flavors can mingle real good.

When ready to serve, pat the fish fillets dry using absorbent paper towels; set aside. Combine the masa harina, cornmeal and **Fredericksburg Farms Hearty Homemade Salsa Mix** in a medium-sized bowl and toss with a fork to blend well; set aside. Heat about 1-1/2 inches of the canola oil in a heavy-bottomed 12-

inch skillet over medium heat. When the oil registers 350 degrees on a deep-fry thermometer, or until a 1-inch bread cube turns golden brown in 65 seconds, bread and fry the fish. Dip each fillet first in the masa mixture, coating well, and shaking off all excess flour, then in the egg wash, coating well, and again in the masa mixture, coating well and shaking off all excess flour. Ease the fillets into the hot oil, taking care not to crowd the pan. Fry the fillets about 3-4 minutes per side, turning once, or until golden brown. Drain fillets on a wire rack set over a baking sheet.

Serve the fish hot, accompanied by the Chipotle Aioli.