

# Yahoo Fish

## **Marinade:**

2 ea Blackened Jalapenos  
2 Tbs Chopped Garlic (packed in the jar)  
1/2 Small Red Onion  
1 Cup Corona Beer  
Puree above ingredients in high speed blender or food processor.

Add:

2 Tbs Dijon Mustard  
1 Tbs Cholula Hot sauce  
1 tsp salt

Cover bottom of non-reactive baking dish with marinade. Layer fish over bottom and cover with more marinade, stack if necessary. Marinate covered at least 1 hour.

## **Breading for fish:**

1 cup toasted sliced almonds (saute in butter til brown)  
6 cups cornflakes  
1/2 tsp salt  
Grind in food processor to a coarse but uniform consistency.

Eggwash = 1 egg whisked with 1 cup milk

## **Process for breading:**

Remove fish from marinade shake off excess  
Toss in flour until evenly dusted  
Dip in eggwash  
Roll in breading until evenly coated.

## **To prepare:**

Preheat a large skillet with 1/4 inch of oil to about 400 degrees.  
Lower heat to medium to maintain temp.  
Carefully place the breaded fish fillets into the hot oil and cook approximately 3 minutes per side or until light brown.  
Place on baking sheet to finish in oven.  
Bake in 350 degree oven for 15 minutes.  
Serve immediately.

Recipe by

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