

Fish Francese

1 STICK BUTTER
1 PINT SLICED WHITE MUSHROOMS
SALT & PEPPER
ONION POWDER
FISH FILLETS (1/2-INCH-THICK)
ROASTED GARLIC POWDER (BADIA)
ONION POWDER
2 EGGS
1 1/2 CUPS SELF-RISING FLOUR
2 LEMONS

Place butter in saucepan with mushrooms on a medium heat. Sprinkle mushrooms with salt, pepper, and onion powder. Cook on medium/low heat with lid off until juices turn from cloudy to clear. Do not cook high or butter will burn.

Rinse fish and pat dry with a paper towel. Salt and pepper fish- sprinkle with garlic powder and onion powder. Beat eggs- pour over fish to coat well. In shallow pan coat fish well with flour. Fry fish 3 minutes per side until golden brown. Place fish on serving plate and pour hot mushrooms and butter on top. Squeeze two lemons on top of fish and mushrooms. Garnish with lemon slices.

“This dish is a local favorite that is made with Chicken. We love it so much that we make it with fish as well.” - Tammy