

## Mustard Fried Fish

**3-4 FISH FILLETS (1/2" THICK) SEASONING OF YOUR CHOICE  
YELLOW MUSTARD  
1 CUP WHITE LILY SELF-RISING CORNMEAL MIX  
SALT & PEPPER  
1/2" CORN OIL**

Pat fillets dry and sprinkle with seasoning, salt, and pepper. Coat well with mustard. Put cornmeal mix in shallow dish (like a pie plate) and coat each fillet taking time to press cornmeal into fish. Let battered fish rest 5 minutes before frying for a good crust. Fry in 1/2" deep hot oil for 2 minutes per side or until golden brown.

## Fresh Fried Shrimp

**FRESH SHRIMP (PEELED, DEVEINED)  
SEASONING OF YOUR CHOICE  
WHOLE BUTTERMILK  
1 CUP WHITE LILY SELF-RISING FLOUR  
SALT & PEPPER  
1/2" CORN OIL**

Pat shrimp dry and sprinkle with seasoning, salt, and pepper. Lightly coat with buttermilk. Put flour in shallow dish (like a pie plate) and coat shrimp taking time to press flour into shrimp. Let battered shrimp rest 5 minutes before frying for a good crust. Fry in 1/2" deep hot oil for 2 minutes per side or until golden brown.