

FISH NUGGETS

Ingredients:

- 1-2 pounds fish filet (cut into nugget size pieces)
- 1 cup mayonnaise
- 1 tablespoon wasabi (you can do 1t-1T depending on spice level)
- 2 teaspoon seasoning salt of your choice
- Panko
- Frying oil

For the fry sauce:

- 1 cup mayonnaise
- Juice from ½ lemon
- 1 teaspoon seasoning salt
- Dash of hot sauce or bbq sauce

Directions:

1. Pour oil in a frying pan about a ½-1 inch deep, set to med-high heat
2. Cut fish into nugget size pieces
3. In a bowl, mix together the mayonnaise, wasabi, and seasoning salt
4. On a plate, pour enough panko to cover bottom of the plate and a little extra
5. Cover the fish completely in the mayonnaise mixture, then dip each individual fish piece onto the panko and cover completely
6. Continue step 5 until all fish pieces are panko covered
7. Check to see the oil is hot by throwing a piece of garlic into the frying oil. Garlic should be getting golden brown and crispy, but not black and smoky. When your garlic looks like this, then you know you're ready to fry
8. Place each nugget in the oil making sure they aren't touching. Cook on one side 2-3 minutes, flip over and cook until golden brown and crispy
9. Once nugget are done, place on drying rack or a plate lined with paper towels. Let cool
10. In a separate bowl, mix together the mayonnaise, lemon juice, seasoning salt, and bbq or hot sauce until well combined for fry sauce.
11. ENJOY!!!

