Fish/Fish Sticks

- A: 1# white fish
- B: 1 egg + 1 egg white 1/2C milk
- C: 2C bread crumbs 1/4C parmesan cheese 1t salt
- grated lemon rind and pepper to taste
 D: tartar sauce & horseradish ketchup
 1. Thaw (A) if necessary, leaving slightly frozen. Chop into finger sized pieces.
- Whisk (B) together in one bowl and mix (C) together in another bowl.
- Coat a baking sheet with canola oil. Place (A) into (B), fully wetting, then roll in (C) until covered. place on baking sheet.
 Bake 400F for 15 minutes. Serve with (D).

\$Id: fish_sticks,v 1.1 2005/03/02 01:10:06 deaven Exp \$



From the kitchen of David and Jennifer Deaven