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*Cooking Time: 18 min*

*Level: Easy*

*Serving: 2-4*

## Pan Seared Red Snapper

### Ingredients:

- One package of Hilltop Foods “Fish and Seafood Fry Mix”
- 4 to 8 pieces of Snapper fish fillets
- 2 eggs
- 4 table spoon of water.
- All seasoning is included in Hilltop Foods “Fish and Seafood Fry Mix” Products.

### Instructions:

1. Wash the fish in cold water and Shake off the excess water.
2. In a shallow bowl pour one package of “Fish and Seafood Fry Mix” 10 OZ.
3. In another bowl, mix two eggs with 4 TBS of water and mix well.
4. Use the wet, dry, then wet, dry technique, her how it works.
5. First place the fish into egg mixture, then place fish into dry Fish Fry mix, then repeat the step one more time, to give the fish a better coating.
6. Let the seasoned fish to set for 5 minutes.
7. Heat 2 Inches of oil in Frying pan to 350 –F (Use Corn oil or Vegetable oil with low cholesterols). Make sure the oil is not hot to burn the fish.
8. Place one fish at a time in the cooking pan, up to 4 PCS at one time.
9. Fry the Fish and make sure it is golden color on each side until cooked properly.
10. Serve with Some potato Fry or some mix green vegetables.
11. Repeat Step 4 thru 9 for more fish to meet your serving needs.
12. ***Serve and enjoy.***