

## Parmesan-Pecan Fried Fish

2 lb fillets, cut into pieces

1 cup buttermilk

1 cup ground pecans

1/3 cup cornmeal

1/3 cup bread crumbs

2/3 cup grated Parmesan cheese

1 Tbsp paprika

3/4 tsp salt

1/2 tsp pepper

1 Tbsp Old Bay

2 large eggs, beaten, placed in shallow bowl

Place fish and buttermilk in large zip-lock bag. Chill 1 hour; drain.

Combine pecans, cornmeal, bread crumbs, Parmesan cheese, paprika, salt, pepper, and Old Bay in shallow bowl.

Dip fish in egg; dredge in pecan mixture.

Fry at 350 degrees in 3 Tbsp hot oil for 2 - 3 minutes or until fish flakes easily with a fork. Drain on wire rack over paper towels.

Serves 6.