

## **Pecan-Crusted Fish Fillets**

1/3 cup cornmeal

1/4 cup chopped pecans

1 tsp coarse salt

1/4 tsp pepper

4 (6 oz) skinless fillets

Add cornmeal, pecans, salt, and pepper to food processor or blender. Grind until pecans are finely ground. Pour into shallow bowl or large plate.

Dredge fillets in cornmeal mixture, patting to coat completely.

Add 3 Tbsp oil to large skillet. Fry fillets, 4 - 5 minutes per side, until fillets flakes easily with a fork.