



## Fried Reds

Filets of Sockeye Salmon  
Eggs  
Tabasco Sauce  
Milk  
Cajun Spiced Chicken Breading  
Panko Bread Crumbs or Potato Buds

Use 4 separate containers: (1) Beat a few eggs, add milk and a few shakes of Tabasco sauce (2) Cajun spiced chicken breading (3) Panko bread crumbs (or potato buds) and finally (4) napkins to absorb the cooking oil while the fish is cooling. Cut the salmon filets into strips roughly 1 inch wide and rinse them in water. Heat up  $\frac{1}{2}$  - 1 inch of cooking oil in a fry pan or use a deep fryer. Role the salmon strips into the flour first (flour will stick to the moisture on the fish), the egg mixture second, the bread crumbs third, and finally the oil to cook. Flip the fish after a couple of minutes of cooking. After a couple more minutes remove from the oil, and place the strips into the container with the napkins to cool.

One of the great recipes created, tested & served by **Paul Heytens** at the **Klutina River Salmon Shack**.