

## Southern Fried Scup with Tangy Malt Sauce

Submitted by: LaSenda Smith

**PREP TIME:** 15 mins

**COOK TIME:** 20 mins **SERVES:** 2



### MAIN INGREDIENTS:

4 cups cooking oil  
1 cup flour  
1 cup fine corn meal  
2 tablespoons salt and pepper  
¼ cup Tony Chachere's Cajun creole seasoning  
2 eggs  
2 cups buttermilk  
1 lb Scup (Porgie) cut into small fillets or strips

### MALT SAUCE INGREDIENTS:

¼ cup mayonnaise  
1 tablespoon Worcestershire sauce  
¼ cup catchup  
1 teaspoon Tony Chachere's Cajun creole seasoning  
4 tablespoons malt vinegar  
¼ cup diced caramelized onions  
1 lemon wedge

### DIRECTIONS:

Place oil in skillet and heat on medium. In a medium bowl place flour, cornmeal, Tony seasoning, salt and pepper. Stir the seasoning mix into the flour, taste, if desire add more. In another bowl, crack eggs and whip in buttermilk. Dredge fillets through milk and eggs then roll in flour cornmeal mixture. Place fillets in hot oil until desired browning (doneness).

To prepare sauce – combine ingredients in medium bowl and chill until serving fish.

Recipe provided courtesy of the Commercial Fisheries Research Foundation.



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