

Nashville Hot Fish

Yield: 2 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-fried-porgy-recipe>

Ingredients:

- 2 porgies sea bream scaled and gutted
- 2 garlic cloves finely chopped
- canola oil
- 6 tablespoons cornstarch
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon cayenne
- 1/2 teaspoon cayenne
- 1 teaspoon brown sugar
- 1/4 teaspoon smoked paprika
- 1/4 teaspoon garlic powder
- 1/2 teaspoon kosher salt
- 1/2 cup oil oil after frying
- 2 slices white bread
- oil
- tartar sauce cornichon
- hot sauce lacto-fermented, or hot sauce of your choosing
- 10 pickles cornichon, thinly sliced
- 1 lemon thinly sliced
- dill sprigs

Nutrition:

1. Calories: 920 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 5 milligrams
4. Fat: 80 grams
5. Fiber: 6 grams
6. Protein: 3 grams
7. SaturatedFat: 7 grams
8. Sodium: 3090 milligrams

9. Sugar: 5 grams

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