

Buttermilk Crappie To Die For

- 12 fillets
- 1 cup buttermilk
- 2 cups yellow cornmeal
- 2 teaspoons garlic salt
- 2 teaspoons seasoned salt
- 1 teaspoon pepper

Heat oil to 375 in a deep-fryer. Pour buttermilk into a shallow dish, and combine cornmeal, garlic salt, seasoned salt and pepper in a second dish. Dip the fillets first into the buttermilk, then dredge in the cornmeal mixture. Fry a few at a time until golden brown.