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Diane's Bluegill Delight Recipe

There is nothing better in my book, then Bluegill. I've been eating them my whole life. While my Dad taught me to gut them, scale them, cut off the fin and fry them, I choose another method.

I fillet all my Bluegill (my favorite white meat). I make a special recipe I learned from a girl friend (Julie) years ago.

Take corn meal, flour (can use pancake mix), salt, pepper, Lawry's seasoning salt, and saltine crackers. Just a few for blue gill (3-6). Now for walleye, I use one whole pack. Crush them, or as she taught me, roll out on wax paper with a rolling pin.

1. Rinse fillets good with cold water. Mix up a few eggs with salt and pepper, a little milk is optional.
2. Dip fillets in egg, roll in other dry mixture or put in a bowl with a lid and shake well (I prefer this method).
3. Drop fillets in hot oil, I prefer butter Crisco for taste, olive oil for waist.
4. Cook till brown, flip, cook till brown, put on a plate, if cooking a lot of them, keep warm in oven on 250°.
5. To make your own tarter sauce, use 1 cup mayo or miracle whip (I prefer), 2 large teaspoons mustard, 3 tablespoons relish. Mix well. May add more or less mustard and relish, this is a personal preference.

I think Bluegill is great! If you ask me, it should be seen on menus of great restaurants, catfish is and I prefer Bluegill.