

White Bass Chowder

Ingredients: 2 Cups Water

2 Chicken Bouillon Cubes

1 Chopped onion

2 Medium peeled cubed potatoes

1 Can evaporated milk

2 Tablespoons Butter

Pepper

1 Tablespoon sugar

White Bass filets cut in chunks

In large sauce pan place 2 cups Water, 2 chicken bouillon cubes, 1 chopped onion
2 medium peeled, cubed potatoes. Cook on medium heat until potatoes are tender.
Add cubed fish filets; cook 5 minutes or until tender. Add 1 can evaporated milk,
2 tablespoons butter, dash of pepper, 1 tablespoon sugar,
Bring just to a simmer do not boil. Serve.

Fish Fry Batter

1st Bowl- Milk approximate 2 cups and 1 egg mix well

2nd Bowl-Saltine crackers crushed, seasoning salt, pepper, flour mix together

When oil in deep fryer is hot, dip white bass filet in milk and egg mixture then roll in
Saltine cracker mix. Fry until brown.