

Special Coating for Fried Fish - Courtesy of Fred Wiegel

This recipe will do 40 or 50 bluegills... 40 if they are the size Fred catches...

12 oz	Beer
3 drops	Tabasco
1 1/2 tsp	Salt
1 tbsp	Lemon Juice
1 clove	Garlic, chopped

Mix well, then add:

1 1/8 cup	Bisquick
1/2 tsp	Pepper
1/2 tsp	Allspice
1/2 tsp	Dill [seed or weed]

Mix well. Hand squeeze excess water from fish, then place on paper towel and blot. Put fish in batter, cover and refrigerate about 1 hour. Deep fry fish between 350 and 400 degrees.

ENJOY!!!