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## Cracklin Crusted Fish

*From the Kitchen of Brett Broussard*

**4 white fish fillets (Redfish or Drum)**

**3/4 cup cracklins (pork or chicken)**

**3/4 cup panko bread crumbs**

**2 eggs**

**1/4 cup water or milk**

**1/2 cup flour**

**salt and pepper**

Season fish with salt and pepper. Beat eggs and mix in water or milk to make an egg wash and set aside. In a food processor, add cracklins and blend until broken up with the texture of Panko bread crumbs. Mix together cracklins and Panko and set aside. Coat fish lightly with flour, dip in the egg wash, and then coat with the cracklin and Panko mixture. Put on baking sheet and bake at 400 degrees for 12-15 minutes depending on the thickness of the fish.

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