

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Oven Fried Fish

Ingredients:

2 Tablespoons cornmeal 1/4 cup dry bread crumbs ½ teaspoon salt ¼ teaspoon paprika 1/8 teaspoon dried dill weed dash of pepper 1 pound fish fillets ½ cup buttermilk

2 Tablespoons butter, melted

vegetable oil spray

Makes 4 servings - 23% calories from fat

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Instructions:

- 1. Preheat oven to 450° F. Lightly spray baking pan with vegetable oil spray.
- 2. In a medium bowl mix together the cornmeal, bread crumbs, salt, paprika, dill weed and pepper. Set aside.
- 3. Cut each fillet in half or quarters.
- 4. Measure buttermilk into a shallow bowl. Dip fish in buttermilk, then in breading mixture, coating all sides.
- 5. Place fish in pan; drizzle with butter. Bake 10 to 20 minutes depending on the thickness of your fish fillet, or until fish flakes easily with a fork.

Note:

• You may substitute ½ cup nonfat plain yogurt for the buttermilk.



Revised July 2021

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USDA's Food Stamp Program and Expanded Food and Nutrition Education Program funded this material.