

## **Bec's At the Lake Classic New Orleans Style Fried Fish Poboy**

It starts off with a loaf of Iconic New Orleans Lietheimer French Bread.

### ***Ingredients:***

1 lb Local Catfish  
1 gallon of Clear Frying Oil  
Season All  
Tomato  
Romaine Lettuce  
Dill Pickle  
Bec's Hot Sauce  
2lbs all purpose Flour  
2 lbs Corn Flower



### ***Directions:***

Slice Tomato (Hardy Slices)  
Wash and finely slice your Romaine Lettuce  
Slice Pickle  
Slice your Fish into thin slices and season with Season All  
Blend together Season All, All Purpose Flour and corn Flour  
In big mixing bowl  
Heat oil to 350 degrees  
Place your Fish in the Flour breading mixture, mix and coat vigorously and shake off excess flour.  
Carefully place in oil for approximately 3 minutes or until crust is golden and crispy.  
Remove from oil and place on paper towel



### ***Now the Assembly:***

Slice long ways and Toast your loaf of Lietheimer French Bread, first thing stacked on is your Fish, then sprinkle Hot Sauce to taste, next the Romaine Lettuce, next tomatoes and lastly pickles. Cover with top side of loaf, slice in half and enjoy.