

# Ferraro's Cucina

## Fried Basa Fish

### Ingredients

*Oil (for deep frying)*

*1/2 cup flour*

*1/4 teaspoon paprika*

*Salt (to taste)*

*Pepper (to taste)*

*1 pound fish fillets (such as  
haddock, tilapia, or cod)*

*Optional: lemon wedges, tartar  
sauce, or homemade rémoulade  
sauce (for serving)*

### Preparation

- Pour 1 inch of oil into a skillet and heat over medium-high heat to 375 F.
- Combine the flour, paprika, salt, and pepper in a shallow bowl or deep plate and mix together.
- Dip a fish fillet or two into the flour mixture. Make sure they are completely coated on all sides and gently shake off any
- excess. Repeat with the remaining fillets.
- Working in batches, fry the fish in the hot oil for about 5 minutes on each side, or until golden brown, crispy, and
- cooked through. Remove and set on a cooling rack to let drain or on a platter lined with newspaper or paper towel.
- Serve hot with lemon wedges, tartar sauce, or homemade rémoulade sauce. Enjoy.

