

## **FRIED SEAFOOD**

Rinse and drain seafood (fish, shrimp, oysters, etc). Remove any excess moisture, this will reduce splashing and popping in hot oil.

Thoroughly coat seafood with King Kooker<sup>®</sup> Seasoned Fish Fry. Place in oil or shortening at 325–350°F and cook until golden brown on all sides.

\*For a heavier breading dip seafood in a mixture of egg and milk before coating with our seasoned fish fry.

