

TWIN DRAGONS – Jackson Lee

Cream of corn over Popcorn Style Fish Filet

1 can cream corn
1 lb boneless fish filet
flour
corn starch
2 oz butter

2 eggs
½ cup cream or milk
Salt & pepper
sugar

Clean and dice fish filet into $\frac{3}{4}$ inch cubes. Marinate with $\frac{1}{2}$ tsp salt, 1 tsp sugar, pinch of pepper, and 2 tsps corn starch for 1 hour in the fridge.

Beat the eggs for about a minute, add $\frac{1}{2}$ to the diced fish filet, mix it and coat with flour for a few minutes, Shake off excess flour before frying.

Heat enough oil to 350F. Carefully fry the diced fish filet for about a minute or until coating turns light brown, remove from pot or deep fryer and drain excess oil. Put aside.

Under low heat, pour a can of cream-style corn in the sauce pan, along with $\frac{1}{2}$ cup milk, $\frac{1}{4}$ tsp salt, 1 tsp sugar, and pinch of pepper. Add butter and the remaining eggs and bring to a boil. Stir slowly to prevent it from boiling over or sticking to the bottom of the pan. Thicken the sauce by adding corn starch.

When completed, pour over prepared fish filets. It can be served as a side dish with steak, or serve it as an alternative pasta sauce over prepared pasta.