

## Busters Canadian Shorelunch

8 fillets (Whitefish, Perch, Pike, Walleye or Trout)

1/2 tsp hot sauce

1 c mustard (yellow, brown, Dijon)

1 egg

2 c yellow cornmeal

1 c all-purpose flour

1 T **Busters Championship Seasoning**

1 tsp white pepper

1/4 tsp Lemon zest

Vegetable oil

1. Mix mustard, egg and pepper sauce together.

Brush mixture over fish. Cover and refrigerate for one hour.

2. Combine cornmeal and next six ingredients in a flat bowl and coat fish with cornmeal mix.

3. Pour oil into large frying pan to three inches in depth and fry fillets, a few at a time, about four minutes on each side or until golden brown.

4. Drain well on paper towels.

Serves 4

