



Light and Crispy Fried Halibut

Ingredients

oil for frying

2 eggs, beaten

$\frac{1}{4}$ cup milk

1 tablespoon all-purpose flour

$\frac{1}{2}$ (8 ounce) package panko bread crumbs

$\frac{1}{2}$ cup seasoned bread crumbs

1 pound halibut, cut into 2-inch squares

Directions Instructions Checklist

Step 1

Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C).

Step 2

Whisk eggs, milk, and flour together in a shallow bowl. Stir panko bread crumbs and seasoned bread crumbs together in another bowl.

Step 3

Gently dip halibut squares into egg mixture, then press gently into bread crumbs mixture to generously coat completely. Place breaded halibut in a single layer on a plate while breading the rest.

Step 4

Cook halibut in preheated oil until golden brown and crisp on the outside, 4 to 6 minutes.