



Fried Grouper and Creamy Coleslaw Sandwich



Ingredients, Grouper:

- 1 cup all-purpose flour
- ¼ cup cornstarch
- 1 tablespoon garlic powder
- ½ teaspoon freshly ground pepper
- 4 (4-ounce) grouper fillets
- ½ teaspoon salt
- ¼ teaspoon freshly ground pepper
- ¼ cup buttermilk
- ¼ cup club soda
- Canola oil
- 4 regular or onion sandwich rolls, split
- Creamy Coleslaw

Ingredients, Creamy Coleslaw:

- 1 (10-ounce) package finely shredded cabbage
- ½ carrot, shredded
- ⅛ - ¼ cup sugar, depending how sweet you like it
- ¼ teaspoon salt
- ⅛ teaspoon freshly ground pepper
- ¼ cup mayonnaise
- 2 tablespoons milk
- 2 tablespoons buttermilk
- 1 ½ tablespoons fresh lemon juice
- 1 tablespoon white vinegar

Method, Grouper:

1. Combine first four ingredients in a large shallow dish. Set aside.
2. Sprinkle fillets with salt and pepper. Dredge grouper in flour mixture; dip in buttermilk, and dredge in flour mixture again.
3. Pour oil to a depth of 3 inches in a Dutch oven; heat to 350°. Fry fish 5 to 6 minutes or until golden; drain on paper towels. Serve on rolls with Creamy Coleslaw.



Method, Creamy Coleslaw:

1. Combine shredded cabbage and carrot in a large bowl.
2. Whisk together sugar and remaining ingredients until blended; toss with cabbage mixture. Cover and chill mixture at least 2 hours.
3. Note: The coleslaw recipe can be halved, but it is so good you will want enough for leftovers.

Note: Consider soaking the grouper in beer for 1 hour before frying