

```
<?xml version="1.0" encoding="UTF-8"?>
<recipe>
<title>Fried Fish Fillets</title>
<ingredient name="small fish fillets" amount="1.5" unit="pounds"/>
<ingredient name="onion, chopped finely" amount="1"/>
<ingredient name="lime or lemon juice" amount="1" unit="tablespoon"/>
<ingredient name="salad dressing, such as ranch" amount="1/2" unit="cup"/>
<ingredient name="hot pepper sauce" amount="4" unit="dashes"/>
<ingredient name="Worcestershire sauce" amount="1" unit="teaspoon"/>
<ingredient name="butter, melted" amount="2" unit="tablespoons"/>
<ingredient name="salt" amount="1" unit="pinch"/>
<ingredient name="seasoned bread crumbs" amount="1" unit="cup"/>
<ingredient name="vegetable oil" amount="2" unit="cups"/>
<directions>
<step>
Rinse the fish fillets under running water and place in a medium-sized bowl. In
a small bowl, combine onion, lime or lemon juice, salad dressing, hot pepper
sauce, Worcestershire sauce, melted butter, and salt, adjusting proportions to
taste. Stir mixture lightly. Pour liquid over fish. Cover and let marinate for
about 2 hours in the refrigerator.
</step>
<step>
Remove fish from marinade and drain in a colander (but do not rinse them off).
Fill a pot (preferably cast iron) with enough oil to cover fillets completely.
Heat the oil in the skillet until sizzling. To test if the oil is hot enough,
drop a small morsel of breadcrumbs into it. If the oil sizzles and forms bubble
around the morsel of breadcrumbs, then it is ready.
</step>
<step>
Place breadcrumbs in a plastic container with a tight-fitting lid. Put about 3-
5 fish fillets into the container, place the lid on it, and shake until the
fish pieces are coated with crumbs. Remove the coated fish, place on a plate,
and repeat with the remaining pieces.
</step>
<step>
Deep-fry the fish in the hot oil. Drain on paper towels and serve hot with your
favorite condiments. Try sprinkling the with ground lemon pepper. </step>
</directions>
<comment>
A commercially prepared seasoning can be used in place of the bread crumbs. I
recommend Zatarain's Fish Fry coating mix.
</comment>
</recipe>
```