

# Noreen's Kitchen

## Batter Dipped Tilapia Sandwiches

### Ingredients

8 Tilapia filets, thawed  
2 cups all purpose flour  
1/4 cup corn starch  
1 tablespoon baking powder

1 teaspoon seafood seasoning  
1 teaspoon salt  
2 cups ice cold water  
2 quarts vegetable oil

For sandwiches:  
Fresh Rolls  
Muenster Cheese, sliced  
Tartar Sauce

### Step by Step Instructions

Slowly heat oil to 350 degrees in a large dutch oven.

Combine flour, corn starch, baking soda, salt, and seafood seasoning in a large bowl.

Add ice water and whisk until well blended.

Dip each fish filet in the batter and then quickly place in hot oil. Do not crowd your pan or your filets will not cook evenly and will turn out very greasy.

Allow filets to cook approximately 3 minutes. Flip over and allow other side to cook. Leave in hot oil until the filets are a light golden brown and fish is cooked through. This will take anywhere from 5 to 7 minutes depending on the thickness of your fish and the temperature of your oil.

Remove filets from hot oil to a plate lined with either newspaper or paper towel and allow to drain.

Build your sandwich using fresh rolls, tartar sauce, Muenster cheese and lettuce if desired.

Enjoy!