**Firecracker Flounder**

1.5 pounds flounder filets, cut into 3 inch pieces

1/4 cup House-Autry Spicy and Hot Breader

1 cup House-Autry Fish Fry

Oil for frying

Moisten fish filets in water; shake off excess. Dredge in a mixture of House-Autry Spicy-Hot Breader and House-Autry Fish Fry until fish is lightly coated on both sides. Shake off excess. Preheat oil in deep fryer to 365°F, or 1/8-inch oil in skillet to medium high. Fry filets a few pieces at a time, 2-3 minutes per side, or until fish is golden brown and flakes easily with a fork. Serve with House-Autry Tartar sauce or House-Autry Cocktail sauce. Serves 4