**Buttermilk Delight**

2 ½ cups buttermilk

2 ¼ pounds freshwater fish fillets (6 ounces each) skin removed and cut in half crosswise

¾ cup House-Autry Seafood Breader

¼ cup House-Autry Yellow Self-rising Cornmeal

1 ½ teaspoons onion salt

Vegetable oil

In a medium size mixing bowl, place buttermilk ad fish. Stir to coat. Cover and chill 45 minutes.

In deep fryer, heat 2 inches of oil to 375 degrees. In a shallow dish, combine House-Autry Seafood Breader, Yellow Self-Rising Cornmeal and onion salt. Drain and discard buttermilk. Dredge fish fillets into dry mixture, coating fish well. Drop a few pieces at a time in hot oil. Cook for 3-4 minutes or until golden brown, turning over once. Drain on paper towels. Serve with tartar sauce, cocktail sauce or sweet and sour sauce or your favorite salsa, if desired