Crispy Oven Fish



Ingredients:

- 1 tbsp vegetable oil
- 1 lb fish fillet =
 (walleye, pike, sole,
 flounder and/or
 whitefish are
 recommended)
- 1 cup milk
- 1 tsp salt
- 24 unsalted soda crackers crushed fine
- Lemon wedges for serving

Instructions:

- Season fish with salt and pepper.
- Dip both sides of fish in milk and gently coat with cracker crumbs.
- Place in single layer on baking pan. Bake for 10-15 minutes at 450 degrees until crispy and firm to touch