HONEY FRIED GRUNTS

1 POUND GRUNT FILETS 1 EGG

 1 CUP CRUSHED SALTINES 1/3 CUP FLOUR

 SALT & PEPPER TO TASTE

IN A SHALLOW BOWL,BEAT EGG AND HONEY. IN ANOTHER BOWL, COMBINE CRACKER CRUMBS, FLOUR, SALT AND PEPPER. DIP FILETS INTO EGG MIXTURE, THEN COAT WITH CRUMBS. IN LARGE SKILLET OR WOK, HEAT ¼ INCH OF VEGETABLE OIL. FRY FISH OVER MEDIUM HEAT 3 MINUTES EACH SIDE. DRIZZLE WITH A LITTLE EXTRA HONEY OR LEMON JUICE AS DESIRED.