

Fried Smelt (Janette Keck)

3 to 6 dozen fresh or thawed smelt
salt
¼ c. olive oil (for frying)
1 c. flour
1 T. salt
1 t. garlic powder
1 t. cayenne pepper
1 t. mustard powder
1 t. fresh ground black pepper

Combine all dry ingredients in bowl. Lay out smelt on a plate and salt. Heat oil in frying pan over medium-high heat (should be enough oil to make a ½" deep layer). While oil is heating up, dredge smelt in flour mixture and set aside. When the oil is hot, arrange smelt in one layer with room in between, fry for 2 minutes. Turn and fry for an additional minute, two at the most. Drain on paper towel. Eat with lemon wedge and tartar sauce.