

## Hot & Crunchy Drum

### Ingredients:

10 -12 drum fillets, 8 oz each  
½ cup almonds, toasted  
½ cup sesame seeds, toasted  
3 cups cornflakes  
¼ cup granulated sugar  
2 tbsp red chili flakes  
1 tbsp salt  
1½ cup milk  
3 eggs  
1½ cup all purpose flour  
9 tbsp clarified butter

### Directions:

In a food processor, combine almonds, sesame seeds, cornflakes, sugar red chilies and salt until coarse and crunchy but well blended.

Place in a Pyrex dish for dredging. In another dish, whisk egg and milk to make egg wash. Dredge fish in seasoned flour. Pass fillet thru the wet mixture then in cornflake mixture, pressing mixture onto fillet.

In a large skillet, heat clarified butter until it shimmers. Cook filets for approximately 3 minutes per side.

Keep warm on a cookie sheet until all are cooked.

Serve with **Mango-Jalapeño Aioli:**

Juice of 3 lemons  
1 bunch cilantro (roughly chopped)  
1 cup of Mango Jalapeno Aioli (Hudson's on the Bend)  
1½ cup mayonnaise  
3 cloves garlic, minced

Combine all ingredients.

Season to taste with salt and pepper.