

FROM THE GALLEY OF

# Chef Dylan

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## Garlic salted trout wings

### Coating

- 1 cup rice flour
- 2 tablespoon garlic salt
- 1 tablespoon sumac
- 1 table spoon black pepper

### Directions

- Combine dry ingredients
- Toss your trout wings through the flour mixture
- Fry at 170-180\* for 3-4 minutes until crispy



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