

## Kerala Simple Fish Fry

Written by W.J.Pais

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Kerala Simple Fish Fry ( Meen varuthathu).....One of my favorite food!! Here I am preparing king fish fry in kerala style.

### Ingredients

1. Fresh neimeen (king fish) - 250 gms (cut into desired size pieces)
2. Ginger & Garlic Paste - 1 tsp.
3. Small onion - 2-3 No.
4. Turmeric Powder - 1/4 tsp.
5. Red Chili Powder - 1 tsp.
6. Salt to taste
7. Oil - 5 tsp.

### Method of preparation:

1. Wash the fish.
2. Prepare a thick paste of onion, ginger, garlic, turmeric powder, red chili powder and salt, don't add too much water and loosen the consistency.

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3. Now apply the above paste over the fish in little volume based on the degree of spice you prefer.

4. Leave it for ½ an hour.

5.Shallow fry it on a pan in a low flame until it turns golden brown.

6.Fry it on both the sides, your fish fry is ready to serve.....

### **Note:**

For added flavor just squeeze a little lemon over the fish and serve it hot, with Little onion slices which is sprinkled with little lemon juice and salt.

[http://garammasala134.blogspot.ae/2013/12/kerala-simple-fish-fry-kerala-meen\\_15.html](http://garammasala134.blogspot.ae/2013/12/kerala-simple-fish-fry-kerala-meen_15.html)