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Fish fry

Ingredients

Fish ½ kg slices
Chili powder 1 tsp heaped
Salt 1 tsp leveled
Lemon juice 1 tbsp
Egg 1
Allspice 1 tsp
Garlic paste 1 tsp
Roasted and crushed cumin 1 tsp

Preparation

1. Wash fish well marinate with Chili powder 1 tsp heaped, Salt 1 tsp leveled, Lemon juice 1 tbsp, Egg 1, Allspice 1 tsp, Garlic paste 1 tsp, Roasted and crushed cumin 1 tsp for 2 hours, deep fry, serve hot.

Cooks Note