

Cod Fillet Brunch Biscuit



INGREDIENTS

1	Each	<u>Tavern Battered® Cod Fillets</u> <u>2-3 oz.</u>
1	Each	Fresh Baked 6 Ounce Buttermilk Biscuit (Cut In Half)
1	Each	Egg, Fried Over Medium
1	Slices	Colby Cheddar Cheese (2-1/2 oz. Slices)
1	Ounce	Red Onion Jam

FEATURED PRODUCTS:

MENU PARTS: Entrees, Sandwiches

DIRECTIONS

1. Bake fresh biscuits and set aside
2. Fry off one piece of Tavern Battered Cod in 350°F frying oil to 165°F internal temperature, set aside
3. Fry one large egg over medium, set aside
4. Carmelize red onion, butter and brown sugar , reduce until mixture is thick and shiny.
5. Assemble biscuit as follows: Biscuit bottom, red onion jam, 1 piece of fish, 1 slice cheese, melt to coat. Top with one over medium egg.