

## *Grilled Catfish with Black Bean Relish*

### To prepare Black Bean Relish:

¼ cup Chopped Onion	15 oz. can Black Beans, undrained
¼ cup Chopped Celery	¼ cup Diced Ham
3 Garlic Cloves, Minced	¼ cup Chopped Cilantro or Parsley
4 Chopped Jalapeño Peppers	½ tsp. Salt
2 tbsp. Butter or Margarine	

In medium saucepan, cook onion, celery, garlic and jalapeño peppers in butter or margarine until onion is tender.

Stir in black beans, ham, cilantro and salt.

Bring to boil; reduce heat and simmer 10 minutes.

Makes approximately 2 cups.

### To prepare Catfish:

Sprinkle fillets with garlic salt and pepper.

Place in a well-oiled grill basket or on a well-oiled grill rack.

Grill uncovered directly over medium-hot coals for about 5 minutes per side or until fish flakes easily.

Place fillets on serving dish and spoon Black Bean relish over them.

