

## *Traditional Fried Catfish*

2 ½ cups Corn Meal  
1 tbsp. Salt  
½ cup Flour  
1 tsp. Black Pepper  
2 tsp. Seafood Seasoning  
2 lb. catfish – cut into serving pieces



Combine dry ingredients\*. Dip fish into water; roll in dry ingredients.

Use a pot large enough for fish to move freely during cooking.

Heat oil to 350°F, monitor temperature with thermometer.

Drop fish pieces into hot oil gently, 1 piece at a time. Don't overcrowd the pot.

Fry approximately 5-6 minutes. When fish floats, fry 1 additional minute.

Drain on paper towel or rack.

\*To jazz up your breading, you can also add:

1 tsp. Cayenne Pepper and/or ¼ tsp. Garlic Powder

## *Homemade Tartar Sauce*

1 cup Mayonnaise  
1 tbsp. Sweet Pickle Relish  
1 tbsp. Minced Onion  
2 tbsp. Lemon Juice (optional)  
Salt & Pepper

Mix mayonnaise, sweet pickle relish and onion.  
Add lemon juice if desired.  
Add salt and pepper to your taste preference.  
Refrigerate 1 hour before serving so flavors can blend.  
Can be stored in refrigerator for up to 3 days.



## *Catfish Po'Boy*

Place Fried Catfish on Hoagie Bun  
or French Baguette.

Optional Toppings: Tartar Sauce,  
Shredded Lettuce, Sliced Tomatoes,  
Pickles, Sliced Onion, Cole Slaw