

CatchMore® Fish with CatchMore® Products

Grapentin

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■ Fishing Tackle ■ Equipment ■ Accessories

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Fried Catfish Recipe

Ingredients: 3/4 cup yellow cornmeal
 1/4 cup all purpose flour
 1 teaspoon salt
 1 teaspoon cayenne pepper
 1/4 teaspoon garlic powder
 3 to 4 pounds catfish fillets
 peanut oil

1. Combine cornmeal, flour, salt, pepper and cayenne pepper.
2. Coat catfish with mixture, shaking off excess.
3. Heat about 1 1/2 inches of peanut oil in a 12" cast iron skillet until very hot, about 350°.
4. Place catfish in pan in a single layer and fry until golden brown, turn and cook other side.
5. Remove and drain on paper towels.
6. Serve hot.

Makes 4 servings.