

Chili & Cumin Rubbed Catfish

Ingredients:

12 Catfish fillets, skin off, approx 3-4 lbs
Juice from 2 Lemons
Paprika
Cumin
Cayenne
Oil for frying.

Directions:

Squeeze the lemon juice over the catfish.
Season with paprika, cumin and cayenne and dredge in seasoned flour.
Heat enough oil in a heavy sauce pan to cover the bottom by $\frac{1}{4}$ ".
Shallow fry the catfish until golden and tender, approximate 6 minutes.
Season and drain on absorbent paper.

Seasoned Flour

Ingredients:

1½ cups Flour
3 tbsp Salt
2 tsp white Pepper
2 tsp Cumin
1 tsp Cayenne

Directions:

Mix all ingredients well.