

Alabamian Fried Catfish

Ingredients

- 2 lbs catfish fillets
- 1 cup buttermilk
- 1 cup cornmeal
- 1 cup all-purpose flour
- 2 tsp salt
- 1 tsp paprika
- 1 tsp cayenne pepper
- 1/2 tsp garlic powder
- cooking oil for frying

Directions

Marinate the catfish fillets in the buttermilk for 15 minutes.

Mix together the cornmeal, flour, salt, paprika, cayenne pepper and garlic powder. Place into a wide plate. Press each fillet into the cornmeal mixture on both sides, making sure they're fully coated. Set aside.

Heat about 1" of oil in a frying pan over medium-high heat until it reaches 350*deg;F. Working in batches, fry the catfish fillets for about 3' or until golden brown, turn and repeat. Remove to paper towels to drain. Serve with tartar sauce.