

Fried Catfish



Ingredients:

- Packet of Catfish from Arlington Charities (About 10 Fillets)
- $\frac{3}{4}$ Cup of Creole Seasoning
- 3 Tbsp Ground Black Pepper
- 2 Cups Corn Meal
- 3 Tbsp Lemon Pepper
- 3 Tbsp Onion Powder
- $\frac{1}{2}$ Cup Flour
- 2 Lemons
- 1 Bottle of Canola Oil

Directions:

1. Mix together creole seasoning, pepper, corn meal, lemon pepper, onion powder, and flour in a large container to create your batter.
2. Chop lemons into fourths. Squeeze lemons over each catfish piece until they are well coated.
3. Dip your catfish into the batter. Make sure that each side is evenly coated and place battered catfish onto a plate for later.
4. Set your stove to a medium low temperature and pour in your entire bottle of canola oil into a medium sized cooking pot. Wait till your oil gets hot enough for frying (about five minutes). To test your oil, drop a small pinch of cornmeal into the oil. If the cornmeal hisses and begins to cook, your oil is ready for frying.
5. Gently lower your catfish into the oil using a pair of tongs (be careful, the oil will be hot). Cook one piece of catfish at a time for 5 minutes while flipping the catfish over with the tongs every minute.
6. Put a paper towel over a plate. Once the catfish is done cooking, use the tongs to retrieve it and place it on the paper towel in order to sop up the extra grease.
7. Wait for the catfish to cool and enjoy your delicious meal!