

RECIPE



Fried Catfish

Thaw and drain fillets. Cut into portion size pieces; roll in the following mixture: 3 cups self rising cornmeal, 1 cup flour (self rising or all purpose), and 1-2 tbsp salt. Fry at 360 to 370 degrees to a medium to dark golden brown.

Serve with Hush Puppies below, cooked grits with melted Velveeta cheese in them, cole slaw, butterbeans, onion rings, fried green tomatoes, boiled shrimp, etc, etc! Eat the hush puppies plain or dip in a cheese sauce or ketchup w/ habanero or some other hot sauce or a cocktail sauce.

Option: add creole seasoning to the breading mix

(Be sure to use catfish from Steve's Farm!!)

Recipes compliments of **STEVE'S FARM**

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"Favorites from Lynette's Kitchen"