

June 6, 2018
Grilled Crispy Catfish



Ingredients:

- ¾ cup finely crushed saltines (about 22 crackers)
- 1 tsp. seasoned salt
- 1 tsp. celery salt
- ½ tsp. garlic salt
- 4 catfish fillets (about 8 ounces each)
- 1/3 c. butter or margarine (melted)

Directions:

In a shallow dish, combine the first four ingredients and set aside. Pat fillets dry; dip in the melted butter, then coat with crumb mixture. Be sure to remember to coat grill rack with nonstick cooking spray before starting your grill. Once warmed, grill fillets, covered, over medium-hot heat for 10 minutes or until fish flakes easily with a fork. Carefully turn once with a large metal spatula half way through the cooking.



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