



JUSTIN WILSON'S FRIED CATFISH

Made with Justin Wilson's NEW Habanero Cajun Seasoning



- Two pounds of catfish fillets
- 3 eggs (slightly beaten)
- 1/2 cup milk
- 1/2 cup beer
- 3 tablespoons mustard
- 1/2 to 1 teaspoon Louisiana Hot sauce
- 1 cup all-purpose flour
- 4 tablespoons Justin Wilson's Habanero Cajun Seasoning
- 1 tablespoon salt
- 2 teaspoons black pepper (divided)
- 3 cups corn flour* (fine yellow)
- Vegetable oil (for frying)

HOW TO MAKE IT, I GARONTEE!

In a mixing bowl, whisk together eggs, milk, beer, mustard, hot sauce, and half of the salt and Cajun seasoning.

Put dat all-purpose flour in a plate or wide, low bowl.

In another bowl, combine the remaining salt and black pepper with the Cajun seasoning, and the corn flour; stir to blend like momma does.

Cut catfish fish fillets into bite-sized chunks. Drop several chunks in the all purpose flour and then put them in the egg mixture to coat.

Drop the fish into the corn flour mixture, turning to coat thoroughly.

Place the coated fish on a rack to dry slightly. (Paper towel)

Preheat oil in deep fryer to about 370 F.

Working in small batches, fry the fish until they are golden brown and float to the surface, about 3 to 5 minutes. Don't burn them!

With a slotted metal spoon, remove the fish to paper towels to drain. Pat them gently with paper towels to soak up any excess oil.

You can use this batter to fry shrimp, oysters, and other seafood.

LOOK FOR JUSTIN WILSON PRODUCTS IN YOUR FAVORITE STORES AND ASK FOR IT BY NAME, **IT'S GOOD WE GARONTEE!**

JUSTIN WILSON SOUTHERN PRODUCTS ARE A CERTIFIED CAJUN PRODUCT BY THE LOUISIANA DEPT. OF AGRICULTURE 2018.

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