

# Justin Wilson Fried Catfish

## Ingredients:

- Two pounds of catfish fillets (cut into bit sized chunks)
- 3 Eggs (medium)
- ½ cup milk
- ½ cup beer (your favorite kind)
- 3 tablespoons of mustard
- ½ to 1 teaspoon [Justin Wilson Louisiana Pepper Sauce](#)
- 1 cup all purpose flour (place in a large flat plate or large wide low bowl)
- 4 tablespoons J.W. [Habanero Cajun Seasoning](#) or [original Cajun Seasoning](#)
- 1 tablespoon salt
- 2 teaspoons black pepper (divided)
- 3 cups corn flour (fine yellow)
- Vegetable oil for frying

## Item you will need:

Two large mixing bowls

One large plate or wide low bowl

Drying Rack or similar.

Deep Fryer

Metal spoon with holes

## Directions:

In a mixing bowl, whisk together eggs, milk, beer, mustard, hot sauce, and half of the salt and Cajun Seasoning. Ensure that all of the ingredients are blended well.

In another bowl, combine the remaining salt, black pepper, Cajun seasoning, and corn flour. Blend all the ingredients together.

Once the fish is cut, drop several pieces into the flour making sure they get coated, then place in the egg mixture ensure they are coated, and last into the corn flour mixture making sure they are coated as well.

Once the fish pieces are coated place them on a drying rack with a paper towel to dry slightly.

In a deep fryer heat the oil to 370° F. Once the oil is heated place small batches of the fish pieces into the fryer until the fish are golden brown in color and float to the surface (about 3 to 5 minutes). Watch the fish pieces closely as to prevent burning them in the fryer.

When the pieces are fully cooked, use a slotted metal spoon to remove them from the fryer, and place them on a plate or rack with fresh paper towels to soak up the excess oil and pat them as needed with a paper towel (caution they will be very hot to the touch)

