

# TIM FARMER'S COUNTRY KITCHEN

## CATFISH-FRIED TACOS

*Catfish, bite-sized pieces*  
*3/4 cup cornmeal*  
*3/4 cup flour*  
*2 1/2 tablespoons cajun seasoning + smoked paprika mix*  
*Olive oil*

Cut catfish into bite-sized pieces. In bowl, mix together cornmeal, flour and seasonings. Coat catfish in breading on all sides and fry in olive oil (around 285 degrees) until golden brown and cooked through. Remove and drain on paper towel.

*Taco shells*  
*Coleslaw*  
*Remoulade*  
*Jalapeños*

Place fish in taco shells and top with coleslaw, remoulade and jalapeños.

## REMOULADE

*1-2 teaspoons sweet pickle juice*  
*4 tablespoons mayonnaise*  
*3/4 tablespoon cajun seasoning + smoked paprika mix*  
*Splash of hot sauce*  
*2 teaspoons horseradish*

Mix all ingredients together until smooth. Pairs best with fried foods.

