

TIM FARMER'S COUNTRY KITCHEN

CATFISH STEW (MULLDOWN)

4 slices of bacon
5 catfish filets
Blackened seasoning
Cajun seasoning
3 potatoes, sliced thin
1 onion, sliced thin
Smoked paprika

3 1/2 cups diced tomatoes
2 bay leaves
Salt
Pepper
Splash of hot sauce
Sugar
Blackened seasoning
Cajun seasoning

Cook bacon over medium heat in dutch oven until done, remove and drain. In bacon grease, cook fish filets. Top with blackened and cajun seasoning and brown on both sides. Remove fish and cut into bite-sized pieces. In separate pan, heat tomatoes and seasoning until all combined. In bacon grease, reduce heat to low and add a layer of onions and potatoes. Top with some of fish and tomatoes and sprinkle with paprika. Continue making layers until all ingredients used. Cover with lid and place in oven. Cook 350 degrees for 1 hour. Serve over grits and top with crumbled bacon pieces.

