

# TIM FARMER'S COUNTRY KITCHEN

## FRIED FISH

### *Cajun Tilapia*

*4 tilapia filets  
2 teaspoons blackened seasoning  
Buttermilk (enough to cover fish)*

*2 cups yellow bolted cornmeal  
1/3 cup flour  
1 1/2 tablespoons garlic powder  
1 1/2 - 2 tablespoons cajun  
seasoning  
1/2 teaspoon salt  
1/2 teaspoon smoked paprika  
1/2 teaspoon onion powder*



Season tilapia filets with blackened seasoning and place in bowl. Cover with buttermilk and let sit in fridge for 1-1 1/2 hours.

In separate bowl, mix together remaining ingredients until combined. Take wet filets and coat with dry mix on all sides. Fry in hot peanut oil (340 degrees) for about 2-3 minutes per side, or until golden brown. Remove and drain on paper towels. Can place in oven on warm until all fish is cooked.

### **Tartar Sauce**

*Mayonnaise*

*Chow Chow or Green Tomato Relish*

Mix together until smooth. Amounts depend on taste.