

Recipe adapted from *Mississippi Cooks* compiled by the Home Economics Division of the Mississippi Cooperative Extension Service.



## Crispy Fried Catfish

4 catfish fillets  
1/2 c evaporated milk  
1 T salt  
Dash of pepper  
1 c all-purpose flour  
1/2 c yellow cornmeal  
2 t paprika  
Canola oil

In a small mixing bowl combine milk, salt and pepper. In another mixing bowl combine flour, cornmeal and paprika. Dip the fish fillet in the milk and then coat with the flour. Cover the bottom of a skillet in Canola oil and heat over medium-high heat. When the oil is heated add the fillets and brown on each side and flaky. Approximately four minutes per side. Serve immediately.