

CopyCat Cracker Barrel Fried Catfish

Ingredients

4 cups peanut oil
1 cup fine cornmeal
1 cup all-purpose flour
1 tsp seafood seasoning
 $\frac{1}{2}$ tsp kosher salt
 $\frac{1}{4}$ tsp paprika, hot smoked
 $\frac{1}{4}$ tsp black pepper, freshly ground
8 oz catfish fillets, rinsed and patted dry
 $\frac{3}{4}$ cups low-fat buttermilk

Directions

Heat peanut oil over high heat in a 5-quart Dutch oven.

Whisk together the flour and cornmeal in a shallow dish.

In a small bowl, combine the seafood seasoning, salt, paprika, and pepper.

Season each catfish fillet evenly with spices on both sides.

Pour buttermilk into another shallow dish.

Dip each fillet into the buttermilk. Then, coat the fillet with cornmeal mixture and let it sit for 5 minutes.

Fry two fillets in hot oil until golden brown.

Remove and transfer to a cooling rack set over a paper towel-lined baking sheet.

Repeat with the remaining fillets then serve immediately with your preferred sides. Enjoy!