

# CopyCat Cracker Barrel Spicy Grilled Catfish

## Ingredients

1 lb catfish fillets  
2 tbsp olive oil  
 $\frac{1}{4}$  cup lemon juice, or lime juice  
1 cup white wine  
2 tbsp dry mustard  
2 tbsp chili powder  
2 tsp ground black pepper  
 $\frac{1}{2}$  cup cilantro, chopped  
 $\frac{1}{2}$  tsp salt

## Directions

Preheat your grill or broiler.

In a medium bowl, combine the rest of the ingredients except for the catfish itself.

Pour the marinade onto the fish fillets & set aside to marinate, at least 15 minutes.

Arrange the catfish fillets neatly on top of a slotted tray. This will drain the fillets

Grill your fillets for about 3 minutes on both sides until fully cooked. Ensure that the grill is properly greased before grilling.

Baste with reserved marinade while grilling.

Serve with your choice of vegetables.