

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.