

CopyCat Texas Roadhouse Fried Catfish

Ingredients

8 Catfish Fillets
2 cups Buttermilk
5 1/2 cups Cornmeal
2 tablespoons freshly ground Black Pepper
2 tablespoons Salt
Soybean or Peanut Oil for frying

Directions

Pour oil into a dutch oven or fryer. The oil should be two inches deep. Bring to a boil. It should be approximately 325°F.

Combine pepper, salt and cornmeal in a bowl large enough for dredging catfish fillets.

Pour buttermilk in a separate bowl.

Dip catfish into buttermilk, making certain each side is covered.

Press catfish into seasoned cornmeal mixture, then flip and coat the second side.

Place catfish on a plate.

Repeat dredging process with the remaining catfish fillets.

Lower a breaded catfish fillet into hot oil with tongs.

Cook each fillet for about 8 minutes, or until the catfish floats to the top and features a golden hue.

Serve immediately.