**Spicy Fried Catfish**

Yield: 6 Servings

**Ingredients**

* 6 Catfish fillets
* 1 cup Cornmeal
* ¼ teaspoon salt
* teaspoon Cheyenne Pepper
* ½ teaspoon Ground Black Pepper
* 1 Egg
* Vegetable oil, for frying
* Parsley sprigs, lemon wedges, and purple onion rings (optional), for garnish

**Directions**

**Step 1**

Beat egg in a bowl and set aside.

**Step 2**

Mix Cornmeal, Salt, Cheyenne Pepper, and Ground Black Pepper in a plastic bag and shake until blended.

**Step 3**

Fill a 3- to 4-inch-deep skillet halfway with oil. Heat the oil until it is hot but not smoking, about 330 degrees. Or use a deep fryer.

**Step 4**

Dip the Catfish in the eggs.

**Step 5**

Drop the catfish into the cornmeal mixture one piece at a time and shake until the fish is completely coated.

**Step 6**

Carefully place the catfish into the skillet or deep fryer and fry until they float to the top and are golden brown.

**Step 7**

Transfer the fried fillets to a paper towel-lined plate to drain.

**Step 8**

Serve hot. Garnish with parsley sprigs, lemon wedges, and purple onion rings, if desired.