

CAJUN CATFISH A LA DON

Ingredients

- 8 ea Large catfish filets
- 1 c Lime/lemon juice fresh squeezed
- 1 1/2 tb Cayenne pepper flakes
- 1 ts Basil crushed
- 2 ea Garlic cloves finely minced
- 1/2 c Chablis wine
- 1/4 c Corn or peanut oil
- 1/2 ts Dried tarragon
- 2 tb Cider vinegar
- 2 tb Chopped scallion greens
- 2 tb Fresh ground black pepper

Instructions

Rinse the filets, pat dry, and place flat in a large glass baking pan. Mix all other ingredients together and pour over the filets. Cover and refrigerate for 8-24 hours. Turn every 4-6 hours. You may either broil these in your oven or upon your grill. I prefer them grilled over coals from hickory, oak, & citrus wood. The combination is excel -lent as it presents a subtle enhancement of the fish it self.

Courtesy of Meal-Master, Don Houston's kitchen circa 1993

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