

# Fried Blue Catfish Tacos

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## Ingredients

### Catfish fillet cut into 2 inch nuggets

#### Batter

- 2 cups All purpose flour
- 3 tbsp Old Bay Season
- 2 tbsp Garlic Pepper
- 2 tbsp Lemon Pepper

#### Remoulade

- 2 cups Mayonaise
- 2 tbsp Hot sauce
- 1/3 cup Stone ground mustard
- 1 tsp Capers
- 1 tsp Garlic pepper
- 1 tsp Cayenne pepper

#### Honey cilantro slaw (dry mix)

- Purchase cole slaw mix from any local grocery store
- 1/4 cup Cilantro chopped

#### Vinaigrette

- 1/3 cup Honey
- 3 tbsp Apple cider vinegar

## Instructions

#### Batter

1. Mix spices with flour
2. Toss catfish in the flour and spice mixture
3. Heat cast iron skillet with canola oil (2 cups) at medium temp
4. Oil should be ready after 10 minutes. Test by drop a little bit of flour in the oil. If the flour sizzles then it is hot enough
5. Fry catfish nuggets until golden brown. Allow oil to drain with a rack or paper towel lines plate

#### Remoulade

1. Combine the ingredients then blend

#### Honey cilantro slaw (dry mix)

1. Mix cilantro with dry cold slaw

#### Time to build it!

1. Toast soft flour tortillas to your desire, add 2-3 pieces of the dried catfish, honey cilantro slaw, and top it off with the remoulade