

## **Fiery Catfish Fingers**

**~ 1 1/2 lb's catfish, cut into bite size fingers**

**~ Milk**

**~ 1/2 cup jalapeño mustard**

**~ 1/2 cup stone ground mustard**

**~ 1 egg white**

**~ Garlic powder, Melinda's is recommended if available**

**~ Tabasco sauce**

**~ 1 cup flour**

**~ 1 cup cornmeal**

**~ Oil**

**Place the catfish in a bowl large enough to hold it all. Add enough milk to cover the fish. Cover and let soak overnight in the refrigerator.**

**Remove the catfish from the milk and pat dry.**

**Dump the milk from the bowl and use bowl to mix together the mustards, egg white, tobacco to taste and garlic powder to taste. Be liberal with the garlic powder.**

**Drop the catfish into the mixture and stir gently to coat evenly. Let marinate in the refrigerator for at least an hour.**

**In another bowl mix the flour and cornmeal together. Add garlic powder to taste again being liberal with it.**

**Remove the catfish from the refrigerator. Dredge the pieces in the flour mixture. Cook 3 - 4 pieces at a time in hot oil until brown and crispy. Drain on paper towels.**

**Serve with salsa or a homemade jalapeño tartar sauce.**