

# Bone Suckin' Cajun Catfish with Rémoulade



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## Ingredients:

**Bone Suckin' Habanero Sauce**, 1  
Tbsp.

**Dill Pickles**, 1/3 cup chopped finely

**Mayonnaise**, 1/3 cup

**Sour Cream**, 1/4 cup

**Parsley**, 2 Tbsp. flat leaf finely  
chopped

**Shallot**, 2 Tbsp. finely chopped

**Tomato Paste**, 1 Tbsp.

**Fresh Lemon Juice**, 1 Tbsp.



## Directions:

Brush baking pan with 2 Tbsp. of olive oil. Preheat oven to 500 F with rack in the middle. Combine panko, cornmeal, and 1 tsp. salt in a large sealable plastic bag and shake to mix. Season fish with salt and pepper on both sides. Working with one piece at a time, dip fish in eggs, letting excess drip off, then put in bag and shake to coat well with crumbs. Transfer fish to the baking pan and bake until undersides are golden, about 6 minutes. Drizzle fish with the remaining 2 Tbsp. of oil, then carefully turn over and cook until golden and just cooked through, about 6 more minutes. Make Rémoûlade while fish cooks: Whisk together all rémoûlade ingredients and salt to taste. Serve fish with sauce on the side. (If sauce is too spicy, dilute with more mayonnaise or sour cream.)

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