

PECAN CRUSTED CATFISH

AMOUNT	VOLUME	INGREDIENTS	SPECIAL NOTES
1	lb	BUTTER	
1	CUPS	GROUND PECANS	
1	CUPS	PANKO BREAD CRUMBS	
1	TSP	KOSHER SALT	
2	TBL	HONEY	
1	TSP	BLACK PEPPER	
1	TSP	BLACKENING SPICE	
4	7-8 OZ FILET	CATFISH	
1	CUP	FLOUR	
2	TBL	BLACKENING SPICE	
2	TBL	OLIVE OIL	FOR SEARING

PROCEDURES

Mix first six ingredients together with paddle attachment of mixer and roll into a log with wax paper.

Put it in the cooler to set up. Mix flour and blackening spice. , Heat 2 tbl of oil in saute pan, dip file

seasoned flour and sear on one side. Flip filets over when they are golden, slice an 1/4 in slice of

pecan mixture, and place on top of he filet. Finish in the broiler, around 3 minutes, until

the fish is cooked and the crust is nice and crispy. Serve with Honey-Horseradish buerre blanc.