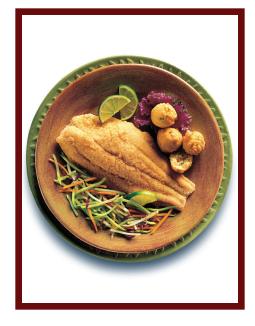
Classic Fried Catish from Superior

Ingredients

- 5 pounds of 2-3 oz. Superior fillets
- 1 lb bag of Superior breading
- Vegetable oil



Instructions

- 1. Take 5 lbs of 2-3 oz Superior fillets and split them down the center of fillet.
- 2. Take a 1lb. bag of Superior breading and coat split fillets in it.
- 3. Heat your oil to 375 degrees.
- 4. Fry catfish for 5 min. and 15 seconds. The Best!

Tip: 1lb of Superior breading will coat 5 lbs of fish. Generally you may figure $\frac{1}{2}$ lb of fish per person.

