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Catfish recipes fried

08/26/2006 Using this recipe with some minor modifications allowed me to prepare a better fried okra than my mom! Instead of plain cornflour, I used premixed cornflour, four, a salt mixture. I also added a little buttermilk to the egg mixture. I'm sure using flour along with cornflour is the secret to keeping the dough on during cooking. Another secret is to make sure your oil is good and hot before adding okra. 10/16/2003 That was good, I'm not a big fan of cornflour though, it's too bold, I've found that combo 3/4 flour and 1/1/1 4 cup cornflour works just fine, I also soak mine in milk instead of eggs, eggs a lot of thick and okra puts away its own thickness in milk, after its make soaking milk mixture is as thick as eggs.... with a garden full of okra, I fried my fair share this summer 01/18/2007 Oh my god, it was the best ever! It turned out perfectly. It was the first time i fried okra, so I paid a lot of attention to previous reviews, and that's what I did..... I used frozen okra and let it unscram about halfway. I whisked the eggs and mixed them in equal parts of the milk. I poured a partially thawed okra in a bowl of egg/milk and I gently stirred to coat. I actually stirred it every 5 minutes or so and let it soak for about 15 min. I used half the corn meal and half the flour with salt and pepper, then I put it all in a large zipper lock bag. I added an egg washed okra to the corn meal and gently threw it in my coat. I cooked it in a crisco in my 'fry daddy' until it was golden brown. I was careful not to stir, but I dunk the okra down the back of the spoon after about a minute of cooking. It was absolutely perfect, just like my grandfather used to make in his old cast iron pan. After having him last summer at the age of 94, I thought I'd never taste this gorgeous veggie again. Thanks for posting the recipe and thanks to everyone who gave 'tips' on how to do it with better success! 07/30/2003 I used Jiffy cornbread, gave okra a touch of sweetness, my family asks for it all the time–Big hit in my house 09/24/2004 That's almost the way I make my okra when I have to batter myself. I like to cook it with a drip of pork chops or bacon. I always cut peeled potatoes quite small and fry them with okra (with a little extra cornflour if I'm using pre-bread frozen okra) and a little chopped onion doesn't hurt. You can't beat okra fried with potatoes though. Also a trick my mom taught me about frying okra, about 2 minutes before you're ready to take the pan off the stove, carefully add to 2-3 tablespoons of water (cold is fine), then cover the pan for two minutes. I don't know how it does, but most of all the slime will be gone if you add water and cover at the end. 08/04/2003 This is the first year that I have grown an okra in my garden, so of course good fried recipe was needed. I wasn't disappointed! Although simple, this recipe was excellent, even better than what I had in (I'm sure freshness is the difference). I have advice for all uses of freshly grown okra: choose when it is slightly smaller in size than it can get because it is tender. Slices of larger okra can be a little heavy, and although I still taste fine fried, I get them quite so much. Soaking in an egg and coating with a basic mixture of cornflour

was quite difficult for me - the taste was excellent. (And my 3-year-old non vegetable eater loves it too!) 10/09/2003 Fast and Easy! I was made from cornflour, so I used 1/2 cup flour and 1/2 cup breadcrumbs in place. Plus I added a little grated Parmesan cheese, it was very good and I didn't notice the difference. 07/30/2003 Oh my god! This is as good as you can get to any restaurant. I was a little worried because eggs along with okra natural stickiness made a sort of ooey-gooney mess when I tried to roll them in a cornflour mixture. But once they went into the oil, they fried perfectly and were delectable! Actually, I'm doing them again tonight! Thanks. 07/30/2003 This is very good, My family & grandchildren LOVE fried Okra, they like this better than some of the others that I used, I grew up in the South. My mother always grew Okra, I ate a lot of fried Okra, but I like this recipe BEST. This year we were lucky to have a lot of OKRA in our garden. 07/01/2009 Good ... but people, keep in mind: This is a fried okra, not a dough-steeped okra. Some of the breading falls off when you're cooking... which is part of the dish, however, crushing... handle gently when frying, and it comes out fabulous ... thanks for the recipe! carolyng GYPYSLADY3200 Wendy Hunter dAayo Sogbesan MrsHulk SLCPaladin Michelle Coile Hudson bamanascar Lunawolf Donna Cannon Angela Vinson Tawnya Davis Laura bayviewcathy KM Supastace Meagan Miley kerri Scotdog MBKRH 04/14/2008 I loved this food and this technique. The spices used in breading were right on, and the fish proved delicious. The only thing I did (because I had 2.6 pounds of catfish filets) was add eggs to test the milk and about 1/2 cup breadcrumbs. I'll keep making this recipe over and over again because my husband really loves seafood (and I hate frying fish). A few words of caution, though - after the fish is finished baking, serve immediately. I let her sit for about 40 minutes in a warm oven (my husband was late coming to dinner) and the bottoms became soggy when they were perfectly crisp after they had just done it. Secondly, my filets were huge (4 filets equated to 2.6 pounds) and I had tons of breading and egg water left over. Then I realized that cutting fish into smaller strips/pieces would solve this problem by creating more areas for egg water and breading and would make smaller, even sharper pieces of fish! 06/30/2009 Excellent spices.. not too salty at all. It was crispy enough without having to roll over as one of the previous Referred. This cornflour spice would also be great for frying fish in oil, but for a healthier version in the oven it's still A. 12/09/2007 Thanks! He did it tonight (no garlic or onion powder and half salt) and that was, as my wife said, your best fish yet. He had all the necessary ingredients on hand, the preparation was quick. I also replaced crushed Triscuits for cornflour to make it a little healthier – worked perfectly. 12/07/2008 I can't believe my tastebuds! This is better than fried! I added half the salt with 1/4 teaspoon cayenne pepper and served with lemon and tartar sauce. 02/09/2009 That was very good! My husband from the South loved it! I did add a pinch more salt and cajun pepper to spice it up. Also cooked it for about 20 min. Thank you for a healthy catfish meal! 09/09/2007 I will do it again. The only reason I gave this 4 stars is that it was wayyyy too salty. And I love salt. Next time I'll batter it, and then just season it on a cookie sheet to my liking. that's wrong. 20.02.2009 This made it the best catfish in the world. We always get the whole catfish out of our shop and I usually cook it whole. I cut it in half and made it according to the recipe. All I did was add a touch of cayenne pepper. I made homemade sauce with wasabi mayo real mayo dehydrated garlic (my own) and cucumbers in a helicopter. Nice change from what we usually do with catfish. Hubby loved the fact that it is half the battle. 05/15/2008 Fast and Easy! Quite delicious a little bland. Mine wasn't as crispy as real fried catfish (it may not be a surprise to other people). I'm trying re-dipping/breading 2 filets, as you often do with a chicken finger to make them extra crispy. Were! Actually, a little wet. So dive only once! They're going to have more distress! 05/21/2008 This was the best fish I've ever had that wasn't fried. It turned out so crunchy, with no added fat from frying. The spice was perfect. I used oarng roughly because I don't really care about catfish. I'll do it a lot. Thanks for posting! 11/17/2011 I was excited to have this roast catfish with all the good reviews, but it just wasn't for us. There was no crazy taste of all spices too strong. 1 of 30 Oven-Fried Catfish CharB26350 2 of 30 Oven-Fried Catfish Monique Dillard 3 of 30 Oven-Fried Catfish pysimms@gmail.com 4 of 30 Oven-Fried Catfish Chef Mo 5 of 30 Oven-Fried Catfish Nicole Johnson 1 of 30 oven-fried catfish Nicole Johnson 2 of 30 oven-fried catfish6 of 30 Oven-Fried Catfish docswife 7 of 30 Oven-Fried Catfish Nikkie 8 of 30 Oven-Fried Catfish Angelcake 9 of 30 Oven-Fried Catfish Christina 10 of 30 Oven-Fried Catfish Steve Z 11 of 30 Oven-Fried Catfish Trish Beier 12 of 30 Oven-Fried Catfish Nancy Ball 13 of 30 Oven-Fried Catfish BATCAVES 14 of 30 Oven-Fried Catfish Cynthia C 15 of 30 Oven-Fried Catfish Angelcake 16 of 30 Oven-Fried Catfish Elena Bond 17 of 30 Oven-Fried Catfish Cynthia C 18 of 30 Catfish Chef Mo 19 of 30 Oven-Fried Catfish Amanda Scheel 20 of 30 Oven-Fried Catfish TerrassaT TerrassaT

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