

VILLA LOUIS RECIPE

Fresh Fried Mississippi Catfish

INGREDIENTS:

Eggs Catfish

Cracker Crumbs Salt & pepper

Hot cottolene or other fat

DIRECTIONS:

1 Clean, wipe inside and out, pepper and salt; roll in egg and cracker crumbs and fry in deep, hot cottolene or other fat, always recollecting to heat this gradually to the boiling point before the fish go in or, having cleaned and dried them, roll in salted and peppered meal; then fry.

Marion Harland's Complete Cook Book, 1901

* Historic recipes often lack what we would consider today as key pieces of information. We recommend modern substitutions for any missing details.



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MAN COOKING FRESH FRIED CATFISH