

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.

