

# Blackened Catfish

## Ingredients

6 Catfish Fillets	1/2 tsp onion powder
1 tsp crushed dried thyme leaves	1/2 tsp paprika
1 tsp cayenne pepper	1/2 cup butter, melted
1 tsp black pepper	Lemon juice
1 tsp salt	
1/2 tsp garlic powder	

## Directions

Combine dry spices in small bowl.

Brush butter over catfish and sprinkle with seasoning mixture. Repeat for other side. Make sure both sides are well coated with seasonings.

Heat iron skillet until very hot. Pour leftover butter into skillet. Carefully place fish in skillet and cook 4 minutes per side, or until fish is done and flakes easily with a fork.

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