**Cornmeal Coated Catfish**

¾ cup House-Autry Yellow Cornmeal

¼ cup House-Autry Seafood Breader

1 teaspoon ground red pepper

¼ teaspoon garlic powder

4 catfish fillets (about 1 ½ pounds)

¼ teaspoon salt

Vegetable oil

4 onion sandwich buns, split and toasted

Cocktail sauce or tartar sauce

Lettuce leaves

4 tomato slices (optional)

Combine first 4 ingredients in a large shallow dish. Sprinkle fish with salt; dredge fillets in dry mixture, coating well. Pour oil to a depth of 3 inches into a Dutch oven; heat oil to 350 degrees. Fry fillets 4-5 minutes on each side or until golden brown. Drain on paper towels.

Serve on sandwich buns with cocktail sauce, lettuce, and tomato, if desired.