



Southern Catfish

Recipe courtesy of O'Neil Williams.

Ingredients

3 medium tomatoes chopped
¼ cup chopped onion
2 jalapeno peppers, seeded and finely chopped
2 Tablespoons white wine vinegar
3 teaspoons salt, divided
3 teaspoons paprika
3 teaspoons chili powder
1 ½ teaspoons ground cumin
1 – 1 ½ teaspoons ground coriander
¾ -1 teaspoons cayenne pepper
½ teaspoon garlic powder
4 catfish fillets

Instructions

Combine tomatoes, onion, jalapenos, vinegar and 1-teaspoon salt. Cover and refrigerate for at least 30 minutes.

Combine paprika, chili powder, cumin, coriander, cayenne, garlic powder and remaining salt; rub over fish.

Set EGG for direct cooking (no convEGGtor) at 350°F/177°C.

Gill fillets on Perforated Cooking Grid.

Serve with your favorite salsa.