



CHEF CHRIS HARRELL'S

# NEW ORLEANS DRUNKEN CATFISH

## INGREDIENTS

4-6oz	Catfish fillet portions	1 c	Heavy cream
½ c	AP flour	2 c	Grits (2 cs cooked)
½ c	Cornmeal	¼ c	Smoked gouda cheese
2 tsp	Cajun seasoning (divided equally)		Salt/pepper to taste
¼ c	Andouille sausage* (cut on bias)	1 Tbs	Butter
1 Tbs	Minced garlic	½ tsp	Fresh thyme
1 Tbs	Diced onion	½ tsp	Fresh parsley
1 Tbs	Diced red bell pepper	½ c	Buttermilk
½ c	Bourbon*		

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## INSTRUCTIONS

Take 1 tsp of Cajun seasoning, add to buttermilk. Place catfish in buttermilk, hold to the side.

Combine AP flour and cornmeal with the remaining Cajun seasoning, hold to the side.

In a sauce pot, cook grits. Season to taste with salt and pepper. Add butter and gouda cheese. Hold warm for plating.

Remove catfish from buttermilk marinade. Dredge in flour/cornmeal mix, and fry for approximately 4-6 minutes. This can be pan fried or deep fried. Let fish drain, but hold hot. (please have all mise en place done at this point, building the sauce will happen quickly)

Sautee onions and bell pepper for 2 minutes. Add andouille sausage, sauté until they are lightly caramelized. Add garlic, sauté for 1 minute. Deglaze pan with bourbon (off your heat source to reduce flame up). Let bourbon reduce by 2/3, add heavy cream, reduce by half.

### PLATE UP:

Use grits as a base for the dish on your chosen vessel. Place fried catfish on top. Spoon sausage, onion, pepper mixture on top of fish, finish with the sauce. Garnish with thyme and parsley.