

Carolina Catfish Sliders

Yields: 12-15 Sliders

Serving Size: 2-3 Sliders

Ingredients

Catfish

1.5 Lb Catfish Filet
¾ Cup Hot Sauce
¾ Cup Buttermilk
1 (9 ounce) Package Seafood Breader
½ cup Flour
Teaspoon of Salt
1 (48-ounce bottle) Vegetable Oil

Tartar Sauce

½ Cup Mayo
½ Cup Sour Cream
3 Tablespoons Chopped Dill
¼ Cup Chopped Dill Pickles
1 Tablespoon Buttermilk
1 Tablespoon Worcestershire Sauce
½ Lemon, Juiced
1 Teaspoon Lemon Zest

Miscellaneous

1 Package Hawaiian Slider Rolls
1 (8 ounce) Package Slaw Mix (Purple & White Cabbage, Carrots)
6 ounces Cocktail Sauce, room temperature

Preparation

Mix mayo, sour cream, dill, dill pickles, buttermilk, worcestershire sauce, lemon juice, and lemon zest in small mixing bowl. Let rest in fridge for 2 hours.

Cut catfish filet into nuggets to fit slider rolls, about 1.5-2-ounce chunks. Sprinkle with salt. Mix hot sauce and buttermilk in gallon size zip top bag, add catfish nuggets. Marinate at least 1 hour in fridge (preferably 24 hours). Heat oil in large pot on medium high heat and keep oil around 350-375 degrees. Mix flour and seafood breader in small bowl or plate. Coat nuggets in breader and fry in 2-3 batches for 5-7 minutes a piece or until golden brown. Let nuggets drain on wire rack or paper towel.

Toss slaw mix with tarter sauce. Toast slider rolls in oven with butter for 2-3 minutes on 350 degrees. Once rolls are toasted cover bottom bun with cocktail sauce, place catfish nugget on sauced bun, top nugget with slaw/tarter sauce mix and top bun.

Serve and Enjoy!!

Slaw and tarter sauce can be refrigerated and used for up to 5 days.
Fried catfish best consumed the day of cooking.