

## Fried Catfish Po'Boys

by Slap Ya Mama | Dec 29, 2020 | Fish & Seafood, Recipes | 0 comments



Put your fish fry to good use by slathering it in Rémoulade Sauce and turning it into one of these crave-worthy sandwiches.

Servings 4

### Ingredients

#### Fried Catfish Po'Boys

- Vegetable oil, for frying
- 1 12 oz. box of [Slap Ya Mama Fish Fry](#)
- 2 large eggs
- 1 tbsp water
- 4 catfish fillets
- ½ cup Rémoulade Sauce
- 4 (6-to 8-inch) loaves French bread, halved lengthwise
- 1 cup shredded iceberg lettuce
- 1 large beefsteak tomato, sliced

#### Rémoulade Sauce

- 1½ cups mayonnaise
- 2 tbsp finely chopped fresh parsley
- 1½ tbsp capers, chopped
- 1½ tbsp Dijon Mustard
- 2 tsp white wine vinegar
- ½ tsp [Slap Ya Mama Cajun Hot Sauce](#)
- ½ tsp kosher salt
- ¼ tsp ground black pepper

### Instructions

#### Fried Catfish Po'Boys

1. In a large Dutch oven, pour oil to a depth of 4 inches, and heat over medium heat until a deep-fry thermometer registers 350°
2. In a medium bowl, place [Slap Ya Mama Cajun Fish Fry](#). In a small bowl, whisk together eggs and 1 tablespoon water. Dip fish in egg mixture, letting excess drip off. Dredge in fish fry, coating completely. Working in batches, fry fish until golden brown, 2 to 4 minutes. Let drain on paper towels.
3. Using a spatula, spread ¼ cup Rémoulade Sauce onto bottom half of each loaf. Top with fried fish, lettuce, tomato, and pour an additional ¼ cup Basic Rémoulade over each sandwich. Cover with top halves of loaves.

#### Rémoulade Sauce (Makes about 1 ½ cups)

1. In a medium bowl, combine all ingredients. Cover and refrigerate for up to 3 days.

### Notes

12 oz. box of [Slap Ya Mama Fish Fry](#)

[Slap Ya Mama Cajun Hot Sauce](#)

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