

Blackened Catfish

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Ingredients

2 teaspoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon dried thyme
1/2 teaspoon dried oregano
1/2 teaspoon ground cumin
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon cayenne pepper
4 boneless catfish fillets
Olive oil, for brushing

Directions

In a small bowl, mix together paprika, garlic powder, onion powder, thyme, oregano, cumin, salt, pepper, and cayenne. Season catfish fillets liberally with seasoning all over.

Light one chimney full of charcoal. When all charcoal is lit and covered with gray ash, pour out and spread the coals evenly over entire surface of coal grate. Set cooking grate in place, cover grill and allow to preheat for 5 minutes. Clean and oil the grilling grate. Brush fillets lightly with oil all over. Place catfish in grill and cook until blackened and fish flakes when to a fork, about 3 minutes per side.

Transfer fish to a platter and let rest for 5 minutes.
Top with Creole sauce and serve.