

Blackened (Cat)Fish

1. Heat a large cast-iron skillet for 20 minutes, so it is very hot. Rinse fish fillets and pat them dry. Melt $\frac{1}{2}$ cup of butter in a saucepan.
2. Dip each piece in the melted butter, then coat the item evenly and generously with the Homemade Blackening Spices.
3. Pour half the remaining butter into the skillet. Drop the coated fish into the pan. Drizzle the rest of the remaining butter over the pieces and flip them right away.
4. Turn the pieces every minute, cooking until they reach the desired doneness. Cooking time varies from two to six minutes, depending on the thickness of the pieces.