

Southern Fried Catfish and Hush Puppies - A Crispy, Classic Combo

Southern Fried Catfish with Hush Puppies - Crispy, Golden, and Full of Flavor



OVEN
350°F

TIME
3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

1 cup cornmeal
1/2 cup flour
2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 cup buttermilk
1/4 cup chopped onions
1/4 cup chopped green bell pepper

1 large egg
4 catfish fillets
Salt and pepper to taste

1/2 cup cornmeal
Oil for frying (vegetable or peanut oil recommended)

Ingredient Tips & Swaps:

Catfish Alternatives: Don't have catfish? Try tilapia, whiting, or cod for a similar flaky result.

Spice It Up: Add a dash of cayenne pepper or smoked paprika to your dredging mix for extra kick.

Buttermilk Substitution: No buttermilk? Use regular milk with 1 tsp lemon juice or vinegar stirred in.

Add-ons: Try adding shredded cheddar or minced jalapeños to your hush puppy batter for bonus flavor.

How to Make It:

Step 1: Make the Hush Puppies:

Step 2: Prepare the Catfish:

Tips for Frying Success:

Don't crowd the pan: Fry in batches to keep the oil temperature steady.

Check the temp: Use a thermometer to maintain oil at 350°F for perfect crispiness.

Let it rest: Drain on a rack instead of paper towels if you want to keep the crust ultra-crunchy.

Use cast iron: A cast iron skillet retains heat better for even frying.

Serving Suggestions & Pairings:

Coleslaw or potato salad

Pickles and hot sauce on the side

A slice of cornbread or a biscuit

A glass of blueberry lemonade for a sweet, citrusy balance

Or go full comfort mode with easy turkey wings for a meaty addition

Storage & Leftover Tips:

Hush puppies: Store in an airtight container in the fridge for up to 3 days. Reheat in the oven or air fryer to restore crispiness.

Catfish: Keep leftovers wrapped in foil and refrigerate for 2-3 days. Reheat in a 350°F oven for 10-12 minutes.

DIRECTIONS

1. Step 1: Make the Hush Puppies: In a mixing bowl, combine cornmeal, flour, baking powder, salt, and black pepper. In a separate bowl, whisk the buttermilk, chopped onion, green bell pepper, and egg until smooth. Fold the wet and dry mixtures together until just combined. Form small balls with the batter (about 1-2 tablespoons each). Heat oil in a deep skillet or Dutch oven to 350°F (175°C). Fry the hush puppies until golden and crispy, about 2-3 minutes per side. Remove and drain on paper towels.
2. Step 2: Prepare the Catfish: Season both sides of the fillets with salt and pepper. In a shallow dish, mix together the cornmeal and flour. Dredge each fillet in the dry mixture, pressing gently to coat. Heat oil in a large skillet to 350°F (175°C). Fry fillets for 3-5 minutes per side, depending on thickness, until golden brown and cooked through. Drain on a wire rack or paper towels.
3. Tips for Frying Success: Don't crowd the pan: Fry in batches to keep the oil temperature steady.
4. Check the temp: Use a thermometer to maintain oil at 350°F for perfect crispiness.
5. Let it rest: Drain on a rack instead of paper towels if you want to keep the crust ultra-crunchy.
6. Use cast iron: A cast iron skillet retains heat better for even frying.
7. Serving Suggestions & Pairings: Round out your fish fry feast with:
8. Coleslaw or potato salad
9. Pickles and hot sauce on the side

10. A slice of cornbread or a biscuit
11. A glass of blueberry lemonade for a sweet, citrusy balance
12. Or go full comfort mode with easy turkey wings for a meaty addition
13. Storage & Leftover Tips: Hush puppies: Store in an airtight container in the fridge for up to 3 days. Reheat in the oven or air fryer to restore crispiness.
14. Catfish: Keep leftovers wrapped in foil and refrigerate for 2-3 days. Reheat in a 350°F oven for 10-12 minutes.
15. More Recipes You'll Love: Love this kind of soulful, crispy comfort food? Try these favorites next:
16. Cajun : Chicken Sausage Gumbo
17. Tomato : Skillet with Okra and Sausage
18. Easy : Turkey Wings
19. Sheet : Pan Quesadillas
20. Blueberry : Lemonade
21. Final Thoughts: Southern Fried Catfish and Hush Puppies is more than a meal-it's an experience. With a crispy crust, tender fish, and flavor-packed hush puppies, it's comfort food at its best. Whether you're a seafood lover or just love anything deep-fried and golden, this one's going straight into your favorites list.
22. If you try it, I'd love to hear how it turned out! Leave a comment, share your spin, and follow for more comfort classics from ChefManiac.com.

SWAPS & NOTES

-crispy, savory, and downright satisfying-then Fried Catfish with Hush Puppies is the plate for you.

This Southern classic brings together flaky, golden-battered catfish and pillowy, cornmeal-rich hush puppies that are perfect for scooping up sauce and soaking up flavor.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/southern-fried-catfish-and-hush-puppies-a-crispy-classic-combo/>

Whether you're hosting a backyard fish fry or just want to bring the bayou to your kitchen, this recipe delivers everything you love about old-school seafood meals-without the fuss.

Why I Love This Recipe Growing up, fried catfish dinners were the kind of meal that made everyone stop what they were doing and gather around.