**Cornhusk Grilled Catfish**

House-Autry Hot Spicy Breader

8 (8 ounce) catfish fillets

2 tablespoons vegetable oil

Pulled cornhusks from 8 ears of corn, soaked in cold water

In a shallow glass dish, place House-Autry Hot Spicy Breader. Dip each fillet into breader and coat thoroughly, shaking off excess. In large skillet, heat the oil over medium heat until hot but not smoking. Add the fillets and cook, turning only once, about 1 minute per side. Transfer to a platter lines with paper towels and allow to drain.

Remove the cornhusk from water and dry with a paper towel. Place one partially cooked fillet in each cornhusk. Carefully fold the husk around the fillets, making sure the fillets remain flat and tie husks closed at the top with reserved cornhusk strips.

Grill the husk-wrapped fish over a hot grill 8-10 minutes or until the fillets are white throughout. Serve immediately.