INGREDIENTS
Yields: 4 servings
2-3 catfish fillets
2 cups cornmeal
1 cup flour
1 tablespoon paprika
1 tablespoon cumin
1 tablespoon coriander
1 tablespoon granulated garlic
1 tablespoon onion powder
1 quart buttermilk
2 pounds fingerling potatoes
3 tablespoons salt
2 tablespoons black pepper
½ head cabbage
2 carrots
2 garlic cloves
1 quart canola oil
1 tablespoon lemon juice

PREPARATION
Soak catfish fillets in buttermilk for a minimum of 1 hour, up to overnight.
Cut fingerling potatoes in half long ways and toss in a medium mixing bowl with 2 tablespoons of canola oil and 1 tablespoon each of salt and black pepper. Spread evenly across a baking sheet and bake at 350 degrees until golden brown and tender (roughly 40 minutes).
Combine cornmeal, flour, paprika, cumin, coriander, granulated garlic and onion powder and 1 tablespoon each of salt and black pepper in a brown paper bag. Shake the bag to combine. Drain the catfish from the buttermilk and add to seasoning bag. Shake the bag thoroughly to bread the catfish.
Heat 3 cups of canola oil in a medium pot to 350 degrees. Add catfish and fry covered with a splatter guard until crispy and golden brown (roughly 4 to 5 minutes). Remove catfish from oil, season with salt and pepper, and allow to rest on paper towels while you prepare the slaw.
In a food processor, add garlic cloves and egg yolks. Blend until thoroughly combined, then slowly drizzle in remaining canola oil to form an aioli (garlic mayonnaise). Once the aioli is formed, add sumac powder. This can be harvested wild in the late summer and fall or purchased at most grocery stores or online. Blend aioli with sumac, lemon juice and a pinch of salt and pepper. Add roughly-chopped cabbage, carrots and shallots to the food processor and chop to form slaw. Taste and season with salt, pepper or more sumac as needed.
To plate, warm potatoes and add to plate with catfish and a ramekin of slaw. Garnish with lemon wedges and chopped parsley as needed or just eat it all in the backyard off newspapers.