



A Recipe from Old Smokey Products Company

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RECIPES // Buffalo Fish Ribs

We've had it 200 times. It's our bisentennial favorite

Ingredients

- * 2 lbs. Buffalo Fish Ribs
- * Milk
- * 1 cup flour
- * 1 cup cornmeal
- * 1/4 teaspoon pepper
- * 1 teaspoon Louisiana Cajun Seasoning
- * oil for frying

Directions

Catfish. Dogfish. Swordfish. Dragonfish. Icefish. Glassfish. Lungfish. Triggerfish.

Buffalo Fish? Why not? It's OK, we hadn't heard of it either. We found this while trying to get more "fish ribs" recipes to match our Brazilian experience. This recipe is for fried fish, which is not such a great fit for the Old Smokey Charcoal Grill. But we thought you might like reading about it. Let us know what you think.

Buffaloes resemble carp, but have firm whiter meat and fewer bones. All of which makes high quality buffaloes excellent value for the dollar. Many consumers, with the fondness to fish, liken buffalo to catfish. These fish can be cooked in a variety of ways, but in the Midwest United States, these fish are usually deep-fried.

Wash fish and dip in milk, then in dry mix. Do this twice.

Deep fry fish in oil at 350 degrees until golden brown.

Serve hot on bread slices.

Garnish with sliced onions, Louisiana Cajun Style Seafood Sauce, or lemon slices.

Serves 4.

You can get the Buffalo Fish Ribs here.

(<http://www.fishnsteaks.com/index.php?page=View+Product&title=Buffalo+Fish+Ribs>)