



### *Ingredients*

4 catfish fillets

1 cup all-purpose flour

½ teaspoon salt

1 teaspoon pepper

½ cup sliced almonds

4 tablespoons butter (divided)

4 tablespoons olive oil (divided)

2 lemons

### *What To Do:*

Mix together flour, salt and pepper and dredge catfish through shaking off all the excess flour. In a large skillet, heat three tablespoons butter and three tablespoons olive oil until it sizzles when you throw a little flour in it. Add fillets to the skillet and sauté for about 4 minutes per side. Remove fillets and place them in a warm oven. In the same skillet, add almonds, one tablespoon butter and one tablespoon olive oil. Turn the heat to medium and just as they start to turn brown add the juice of the lemons.

You might want to add an extra tablespoon of olive oil and/or butter to give the sauce a rich, creamy consistency.