



Blue Catfish Reuben

Ingredients

- Four 6-ounce Blue Catfish fillets
- Vegetable oil, as needed
- ½ cup blackening seasoning
- Softened butter, as needed
- 8 slices rye bread
- ½ cup Russian dressing
- 8 slices Swiss cheese
- 1 cup fresh sauerkraut, drained or prepared coleslaw

Directions

- Lightly brush the fish fillets with oil and then dust in the blackening seasoning. Grease the bottom of a large cast iron skillet with vegetable oil and heat until very hot, almost smoking hot. Place the catfish fillets in the pan and cook until the underside seems charred, about 2 minutes. Turn the fillets over and cook until done, about 2 minutes longer. Cooking time may vary depending on the thickness of the fillets.
- Place the cooked fillets on a plate and set aside. Butter one side of each slice of rye bread. Heat a large skillet, or flat-top grill. Place 4 slices of bread on the hot surface, butter side down. Spoon the Russian dressing on each slice. Place 1 slice of cheese on each piece and top with fillet. Place about 2 tablespoons of kraut or coleslaw on top of the fish. Slather the remaining slices of bread with Russian dressing on the unbuttered side, leaving the buttered side up.
- Gently push down on each sandwich with a metal spatula. Cook for about 3 minutes on each side, or until both sides of the sandwich are nicely browned and the cheese begins to melt.
- Cut on an angle and serve at once.