

South Carolina Catfish Stew

Oscar · 28/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

10

Description

When I was living in South Carolina catfish stew was a popular dish This is a delicious spicy tomatobased stew with bacon and potatoes and onions and spices It is very simple to make and so good to eat My husband and I would keep the pot on the stove all day and take multiple trips into the kitchen for refills I hope you enjoy

Ingredients

- - 1 (10.5 ounce) can condensed tomato soup - 1 (10.5 ounce) can water - 1 cup ketchup - 1 cup hot pepper sauce (such as Frank's® RedHot) - 3 tablespoons Worcestershire sauce - 2 tablespoons butter (Optional) - 1 teaspoon browning sauce - 4 medium potatoes
- peeled and diced - 12 ounces bacon
- cut into 1-inch pieces
- or more to taste - 1 large sweet onion
- chopped - ½ teaspoon dried thyme - ½ teaspoon chili powder - salt and ground black pepper to taste - 2 pounds catfish fillets

Instructions

1. Combine condensed soup
2. water
3. ketchup
4. hot pepper sauce
5. Worcestershire sauce
6. butter
7. and browning sauce in a stockpot over medium heat. Add potatoes
8. bacon
9. and onion. Season with thyme
10. chili powder
11. salt
12. and pepper; bring to a boil. Meanwhile
13. rinse catfish and pat dry. Cut into bite-sized pieces and add to the stockpot. Reduce heat to a simmering boil and cook
14. covered or uncovered
15. until onions and potatoes are tender
16. about 25 minutes. Cook's Note If you like yours with more liquid like I do
17. double the liquids and the spices. You can use two cans of diced potatoes instead of the fresh potatoes. The longer your stew simmers
18. the better it usually is
19. but I don't have to tell you that!