While you can use most any fish with this recipe, we love how the subtle flavors of grilled catfish pair with the sweet peach salsa. Serve with a simple salad and our Peachy Cornbread Muffins for a simple southern meal.

Blend the sugar, salt, coriander, pepper and zest of one lime together. While your grill is preheating, lightly sprinkle both sides of the fish with the sugar and spice mixture. If desired, half the peaches and remove pits to grill and serve with the fish.

Once grill is ready, drizzle the fish with olive oil and juice of the zested lime (remaining lime is for garnish). Cook the fish over medium heat using a grill pan aid in the process and keep catfish from falling through the grates. The fish is cooked once the color is opaque and the fish flakes when pressed. Place cooked fish on a serving platter and garnish with lime wedges, grilled peaches and fresh cilantro. Serve with fresh peach salsa.

### Grilled Catfish with Peach Salsa

**Ingredients**

- Fresh Catfish Filets, patted dry
- 1 tablespoon light brown sugar
- 1 teaspoon salt
- ¼ teaspoon ground coriander
- ¼ teaspoon freshly-ground black pepper
- 2 tbsp olive oil
- 2 fresh limes
- fresh cilantro for garnish
- 3 fresh peaches
- Fresh Peach Salsa (see recipe)