1. Fish Tacos

Searching for a lighter alternative to traditional fried fish, I came up with this crispy, crunchy fish tacos recipe. It's a hit with friends and family.

2. Catfish Parmesan

Mississippi is the nation's largest producer of farm-raised catfish. My family loves this dish, and asks for it often. One reason I like it is it's so simple to prepare.

3. Lemon-Batter Fish

Fishing is a popular recreational activity where we live, so folks are always looking for ways to prepare their catches. My husband ranks this as one of his favorite fish fry batters.

4. Red Pepper & Parmesan Tilapia

My husband and I are always looking for light fish recipes because of their health benefits. This Parmesan tilapia is a hit with him, and we've served it at dinner parties, too. It's a staple!

5. Almond-Topped Fish

A co-worker gave me this recipe, but I didn't try it until recently. What a mistake it was to wait! It's easier than dipping, coating and frying—and the flavor is outstanding. Once you've tried this tender fish, you'll never go back to fried.

6. Tuna-Filled Shells

Hot tuna's a hit when you mix it with sizable pasta shells and a cheesy sauce. Dill also complements the fish nicely in this cream comfort food. It's a great change of pace from the traditional tuna casserole.