

Simmons Smoked Catfish Deviled Eggs *by Restaurant Tyler*



SERVINGS: 120 deviled eggs

Southern-style deviled farm eggs stuffed with smoked Simmons Catfish Fillet Bites and finished with quick pickled cucumber, beet and fresh dill.

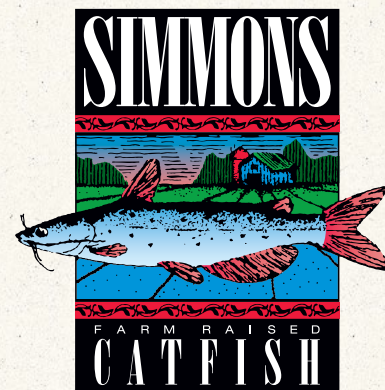
DEVILED EGGS

2 lbs Simmons Catfish Fillet Bites.
60 eggs (boiled).
1/4 cup Duke's Mayonnaise.
1/2 cup yellow mustard.
6 tablespoons MS Red Hot Sauce (or substitute your favorite hot sauce).
1 teaspoon granulated garlic.
1 teaspoon onion powder.
1 teaspoon kosher salt.
3/4 cup pickle juice.
5 ounces Garlic Herb Boursin Cheese.

QUICK PICKLED CUCUMBERS

5 lbs Cucumbers.
1 can pickle spears (#10)
1 tablespoon dill weed.
1/2 tablespoon granulated garlic.
1/4 cup kosher salt.
1/2 cup granulated sugar.

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QUICK PICKLED CUCUMBERS

Drain pickle juice from can and reserve. Vacuum seal and refrigerate spears for later use. Whisk all dry ingredients into pickle juice vigorously until salt and sugar have dissolved. Cut cucumbers into 1/4 inch wheels and divide evenly amongst four vacuum seal bags. Pour liquid evenly into the four bags and carefully vacuum seal each one. Refrigerate until use.

SMOKED SIMMONS CATFISH DEVEILED EGGS

Egg Boiling Method

Place one flat of eggs (30) in the bottom of a large stock pot. They should cover the bottom of the pan in one layer. It's important that the eggs come straight out of the refrigerator, as room temperature eggs will throw off the timing of the cooking process. Pour enough hot water to cover the eggs by at least three inches. Add one tablespoon (1 T) kosher salt to the pot and place it on the eye over high heat. Once the water comes to a rolling boil (this will happen around the edges first), kill the heat. Leave the pot on the hot eye with the eye turned off and set a timer for 9 minutes 15 seconds. When the timer goes off, remove the eggs immediately and place them into an ice bath. Allow to fully cool before peeling. This method is tested only for large eggs that begin the process straight out of the refrigerator. Smaller or room temperature eggs will require less cooking time.

Catfish Smoking Method

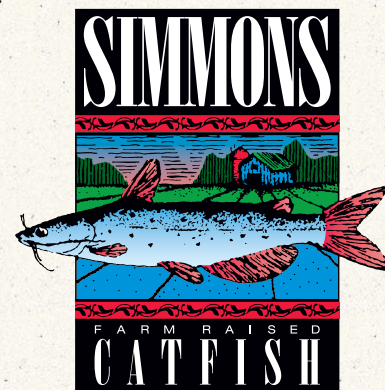
Place at least two pounds (moisture is lost during the cooking process) of Simmons Catfish Fillet Bites on a greased roasting rack inside a hickory wood smoker preferably around 160 degrees F. Allow them to smoke until they are cooked thoroughly, but not more than 4 hours. Refrigerate before blending into deviled egg mousse.

Allow eggs and catfish to fully cool. Separate out the yolks, set boiled egg white aside. Combine yolks, catfish and all ingredients in a food processor. Blend until very smooth.

Pipe the mousse into the cooked egg whites immediately prior to serving.

Sprinkle with paprika and garnish with dill.

If serving immediately, place pickles and beets on top of eggs. If preparing for later, serve pickles and beets on the side (to prevent the beets from turning your eggs purple while in the refrigerator).



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