

Simmons Catfish Bite Al Pastor *by Restaurant Tyler*



SERVINGS: 40 Skewers

Skewered, chipotle-marinated Simmons Catfish fillet bites with pineapple, grilled to perfection and served with an avocado and roasted peanut chimichurri.

AL PASTOR MARINADE

1 yellow onion (minced).
20 garlic cloves (peeled).
1 cup fresh mint.
8 ounces chipotle pepper in adobo sauce.
1/2 gallon orange juice.
8 limes (juiced).
1 cup soy sauce.
1/2 cup Worcestershire sauce.
1 tablespoon cumin.
1 tablespoon coriander.
1 tablespoon garlic (granulated).
1 teaspoon cinnamon.
1/2 teaspoon nutmeg.

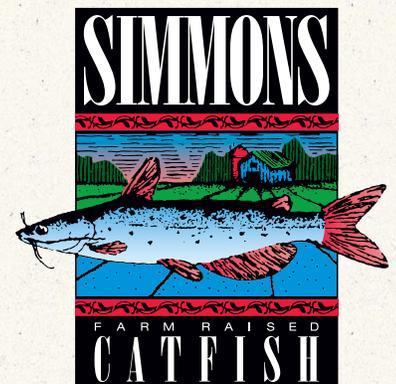
AVOCADO AND PEANUT CHIMICHURRI

2 cups mustard micro greens.
1 avocado (ripe, cored and sliced).
1 cup peanuts (roasted, unsalted).
1 ounce fresh basil.
1/2 ounce fresh mint.
2 tablespoons Dijon mustard.
1/4 cup jalapenos (pickled).
1/2 cup garlic (roasted).
4 limes (juiced).
2 lemons (juiced).
1/4 cup Hoover sauce.
1 cup olive oil.
1 cup orange juice.
1 tablespoon kosher salt.

SKEWERS

10 lbs Simmons Catfish Fillet Bites (or you may also use Simmons Catfish Fillets cut into 1 oz. pieces).
2 pineapples.
40 six inch wooden skewers.

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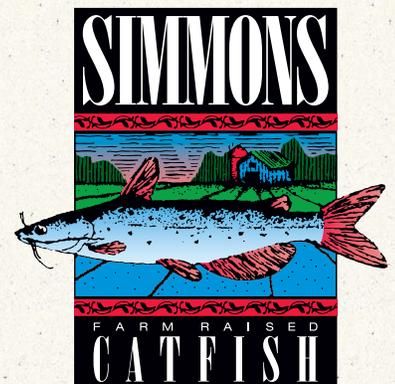
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AVOCADO AND PEANUT CHIMICHURRI

Combine all ingredients into food processor and blend until smooth.

SIMMONS CATFISH BITE AL PASTOR

Cut the pineapple to roughly the same size as the Simmons Catfish Fillet Bites. If using whole Simmons Catfish Fillets, cut fillets into 1 oz. pieces. Thread four pieces of catfish and four pieces of pineapple onto each 6 in. wooden skewer. Combine all marinade ingredients and blend until smooth. Marinate the whole skewers in the al pastor marinade for at least 4 hours prior to grilling. While grilling, baste skewers with marinade. Serve with the avocado peanut chimichurri.



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