

Simmons Catfish and Chips *by Restaurant Tyler*



SERVINGS: About 32 half-inch thick chips; enough for 6-8 people.

Smoked Simmons Catfish Dip smeared onto lemon pepper-crusted crispy cottage potato fries with garlic herb Boursin cheese, malt vinegar crema, fresh dill and chile naranja salt.

SIMMONS SMOKED CATFISH DIP

3 lbs Simmons Catfish Fillet Bites (or you may also use Simmons Catfish Fillets cut into 1/2 in. pieces).
16 oz. cream cheese.
2/3 cup sour cream.
2 tablespoons mayonnaise.
1/2 of a red onion.
2 oz. roasted garlic.
1 tablespoon Worcestershire sauce.
1 tablespoon MS Red Hot sauce (or substitute your favorite hot sauce).
1 teaspoon black pepper.
1/2 teaspoon red pepper.
1/2 teaspoon dried thyme.
1 teaspoon onion powder.
1 teaspoon bay seasonings.
1 lemon (juice and zest).
1/2 teaspoon celery seed.
1/2 teaspoon salt.

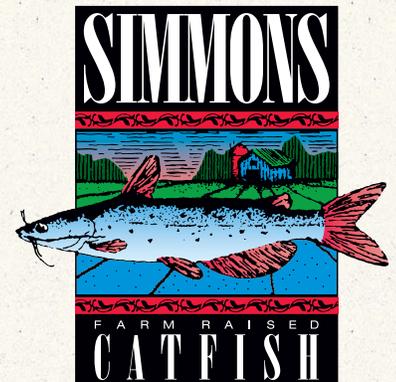
CHIPS

4 Yukon Gold potatoes (2-3 inch diameter).
1 quart water.
1 quart white vinegar.
1 cup kosher salt.
1 tablespoon dill weed.
1 tablespoon granulated garlic.
1/2 gallon vegetable oil.
1 tablespoon lemon pepper seasoning.
5 ounces Garlic Herb Boursin cheese.

MALT VINEGAR CREMA

3 lbs. sour cream.
4 limes (juiced and zested).
1/2 cup malt vinegar.
1 teaspoon garlic (granulated).
1 teaspoon kosher salt.
1 tablespoon MS Red Hot Sauce (or substitute your favorite hot sauce).

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SIMMONS SMOKED CATFISH DIP

Arrange 3 pounds of Simmons Catfish Fillet Bites onto a greased wire rack in your smoker and allow to smoke with your preferred wood (we use a mixture of hickory, mesquite and apple) at a temperature of 160 degrees F for 3 hours. All smokers behave differently, so this time may vary. The key is to keep your temperature low enough to not dry out the fish. If you start to get too much color on them before they're done in the center, you can take them out of the smoker and finish them for a couple of minutes in the oven.

Combine smoked catfish and all other dip ingredients in food processor and blend, label date, and refrigerate. This recipe will make about a quart of dip, so there will be plenty left over for snacking! The smoking process provides a certain amount of preservation to the catfish, so this dip will last at least two weeks in the fridge.

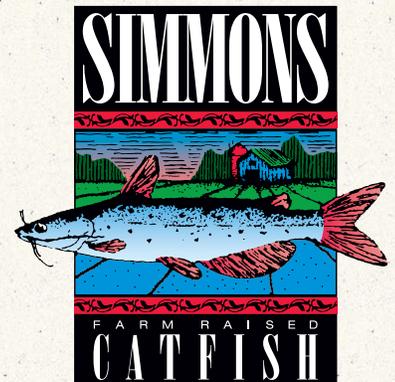
MALT VINEGAR CREMA

Combine all ingredients in a mixing bowl and combine thoroughly. Chill before serving.

CHIPS

Bring the water, vinegar and seasonings to a boil in a medium pot. Cut the potatoes into 1/2 inch rounds with the skin on. Add the potatoes to the boiling liquid and cook until they barely begin to get tender (when you can just leave a finger print). Remove the potatoes from the boiling water and place onto a sheet tray with a roasting rack. Place them into the refrigerator until cool. Heat your vegetable oil until it reaches 350 degrees F. Dab the potatoes dry with a paper towel and add them to the hot oil. Cook until you just begin to see light brown on the outside (just a few minutes). Remove from the oil onto the tray with a roasting rack again and refrigerate until cool. Repeat this process again until the potatoes are French Fry tender and crisp on the outside. Toss the potatoes in lemon pepper seasoning while still hot. Spread potatoes out on a sheet tray to cool. While still warm, smear each potato with just enough garlic boursin cheese (preferably at room temperature) to cover the surface. This cheese is quite potent. It's readily available in the cheese section of most nice grocery stores. If you can't find it, any goat cheese with herbs would be a nice substitute.

Once the potatoes have cooled enough to not melt the catfish dip, put a light spoonful on each cottage fry and finish with Malt Vinegar Crema, a sprig of fresh dill and a dash of the chile naranja (which you can find at any Mexican market).



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