

Simmons Low Country Cajun Catfish Wrap *by Restaurant Tyler*



SERVINGS: About 20 Wraps.

Blackened Simmons Catfish Bites wrapped in a grilled flour tortilla with chicken and sausage jambalaya and house-made remoulade.

20 of your favorite tortillas.

BLACKENED SIMMONS CATFISH BITES

5 lbs Simmons Catfish Fillet Bites (or you may also use Simmons Catfish Fillets cut into 1 oz. pieces).

2 cups Spanish paprika.

1/2 cup chili powder.

1/4 cup garlic (granulated).

1/4 cup onion powder.

4 tablespoons thyme (dried).

2 tablespoons kosher salt.

1 tablespoon cayenne pepper.

CHICKEN & SAUSAGE

JAMBALYA

1 lb. chicken thigh (cut into 1/2 inch cubes).

1 lb. of your favorite sausage.

2 cups yellow onion (minced).

2 cups green bell pepper (minced).

1 cup celery (minced).

1/4 cup raw garlic (minced).

1/2 cup bourbon.

2 tablespoons paprika.

1 tablespoon thyme.

1 tablespoon oregano.

1/2 tablespoon garlic (granulated).

1/2 tablespoon onion powder.

1/2 teaspoon cayenne pepper.

1 tablespoon kosher salt.

1 teaspoon black pepper.

4 bay leaves.

6 cups Jasmine rice.

9 cups clam juice.

1/2 cup heavy cream.

2 cups rotel tomatoes.

REMOULADE

1 gallon mayonnaise.

2 cups dijon mustard.

2 medium sized yellow onions (minced).

8 lemons (juiced).

2 cups Worcestershire sauce.

1 bottle Louisiana Hot Sauce.

1/2 cup garlic (granulated).

1/2 cup onion powder.

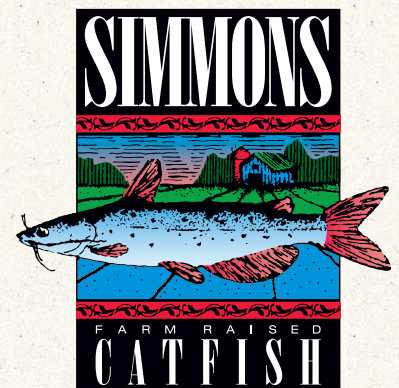
1 cup paprika.

1 tablespoon kosher salt.

1 tablespoon black pepper (crushed).

1/2 tablespoon cayenne pepper.

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CHICKEN & SAUSAGE JAMBALYA

Sear the chicken, sausage, spices and all vegetables except the garlic in a heavy stock pot until brown. Add the garlic, cook until fragrant, and deglaze with the bourbon. Add all remaining ingredients and bring to a boil over high heat. Once boiling, reduce heat to low simmer and cover pot, stirring occasionally until rice is tender and has absorbed the liquid.

REMOULADE

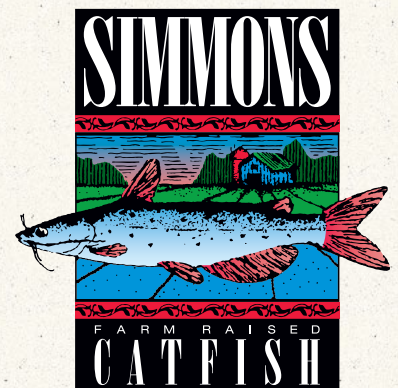
Combine all ingredients in a large mixing bowl. Stir together until homogeneous.

BLACKENED SIMMONS CATFISH BITES

Create your blackened seasoning by combining all ingredients in a bowl and mixing thoroughly. Roll the catfish bites in the blackened seasoning and cook in hot oil in a cast-iron skillet on the grill. Transfer the cooked fish onto some paper towels to drain some of the oil off and cool slightly.

ASSEMBLING THE WRAPS

Smear remoulade liberally onto the inside of your tortilla. Arrange three to four pieces of blackened catfish in a straight line and add a four-ounce serving spoon's worth of the jambalaya. Roll up the wrap as tightly as possible, tucking the ends inside. Once assembled, place burritos back into a clean, greased cast-iron skillet for a minute or so on medium heat until each side is golden brown.



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