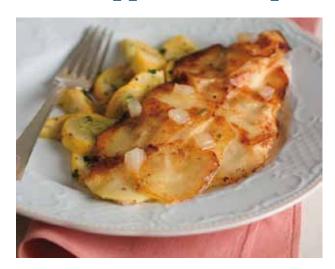


SIMMONS FARM RAISED CATFISH

Potato-Crusted Catfish with Granny Smith Apple and Jalapeño Glaze



INGREDIENTS

CATFISH

2 Simmons 5-7 oz. Fillets
1 tablespoon Dijon mustard
1 tablespoon Creole mustard
1 tablespoon honey
1 teaspoon cider vinegar
2 medium potatoes, peeled and cut in paper-thin slices
4 tablespoons olive oil
Apple and Jalapeño Glaze

APPLE AND JALAPENO GLAZE

1/4 cup apple jelly1 tablespoon water1/2 apple, peeled and diced1/2 jalapeño, seeded and diced

Prep Time: 15 m Cook Time: 17 m Ready in: 32 m Servings: 2

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- 1. Preheat oven to 350° E.
- 2. To make Apple and Jalapeño Glaze, combine all ingredients in small sauce pan and warm slightly; keep warm.
- 3. Mix together mustards, honey and vinegar in small bowl.
- 4. Spread mustard mixture over top of fillets; arrange potato slices over mustard, pushing down gently.

- 5. Heat olive oil in nonstick skillet over medium high heat. Place fillets potato side down into skillet. Cook 4 to 5 minutes.
- 6. Remove fillets and place on baking sheet. Bake in oven 12 minutes, or until potatoes are golden and fish is cooked through.
- 7. Remove catfish from oven. Place on serving plate and drizzle with glaze.