



**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 jelly
- 1 tablespoon water
- 1/2 apple, peeled and diced
- 1/2 jalapeño, seeded and diced

Prep Time: 15 m

Cook Time: 17 m

Ready in: 32 m

Servings: 2

1. Preheat oven to 350° F.
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.