

Simmons Delta Catfish Rolls *by Restaurant Tyler*



SERVINGS: 12 catfish rolls.

Simmons Catfish Bites poached in jalapeño honey butter and served on a warm Hawaiian roll with sweet corn aioli, saffron-infused cucumber and black-eyed pea chow chow, and deep-fried bacon.

3 lbs Simmons Catfish Fillet Bites (or you may also use Simmons Catfish Fillets cut into 1 oz. pieces).
1 lb of your favorite bacon.

SWEET CORN AIOLI

2 quarts sweet corn (off the cob).
1/2 cup vegetable oil.
1/2 stick butter (unsalted).
1 tablespoon kosher salt.
1 tablespoon granulated sugar.
1/2 teaspoon cinnamon.
1/4 teaspoon nutmeg.
1/2 teaspoon cayenne pepper.
2 tablespoons garlic (raw, minced).
1 cup muscadine wine.
1 cup mayonnaise.

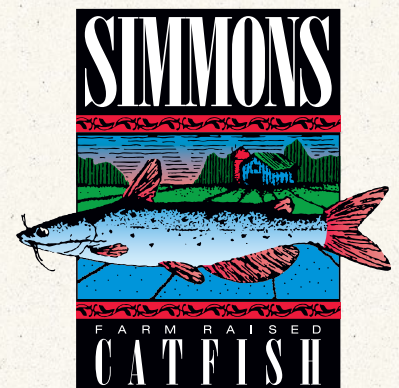
CUCUMBER & BLACK-EYED PEA CHOW CHOW

2 cups black-eyed peas (frozen).
2 cups cucumber (diced, skin-on).
1/4 cup vegetable oil.
1/4 cup apple cider vinegar.
1 quart clam juice.
1 tablespoon garlic (raw, minced).
1/4 cup yellow mustard.
1/2 tablespoon dill weed.
1 tablespoon kosher salt.
1/2 tablespoon black pepper.
1 pinch saffron.

HONEY JALAPEÑO COMPOUND BUTTER

3 lbs butter (unsalted, room temperature).
2 cups honey.
2 tablespoons kosher salt.
1/2 cup jalapeño juice.

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SWEET CORN AIOLI

Lightly toast the sweet corn with the dry spices in oil and butter in a medium sauce pan over medium high heat until the butter starts to brown. Add the raw garlic and once it becomes very fragrant, deglaze the pan with the muscadine wine. Allow the wine to reduce by half volume and remove mixture from the heat. Once room temperature, combine corn mixture in a blender with the mayonnaise until smooth. Store in refrigerator for up to one week.

HONEY JALAPEÑO COMPOUND BUTTER

Combine all ingredients into a stand mixer with a paddle attachment and whip vigorously for two minutes. For best results, make sure the butter is at room temperature, but not melted. We use the juice out of store-bought pickled jalapeno slices for this recipe.

CUCUMBER & BLACK-EYED PEA CHOW CHOW

Sauté the raw garlic in the vegetable oil in a medium sauce pan on medium heat. Once the garlic begins to brown, add the apple cider vinegar, clam juice, black eyed peas, mustard and dried spices except the saffron. Bring this mixture to a low boil and simmer lightly until the peas begin to become tender (no more than 10 minutes, you still want the peas to have a bit of texture). Add the cucumber and the saffron and bring back to a very soft boil for five minutes. Allow mixture to cool before serving. You will want to strain the chow chow just a bit before putting onto the roll as to avoid making your rolls soggy.

FOR THE ROLLS

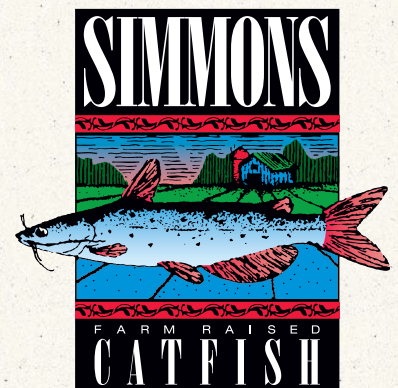
We've found the store-bought Hawaiian brand rolls that are shaped sort of rectangular like a hot dog bun work best for this recipe. Slice the bun length-ways and place in the oven for 3 minutes at 350 degrees F before loading up with all of the ingredients.

FRIED BACON

Put several slices of raw bacon (whole) into the deep fryer at 325 degrees F and cook until it is fully cooked and begins to brown. Transfer onto a drip pan to cool until it's room temperature and crispy.

COOKING THE SIMMONS CATFISH BITES

Melt the compound butter into a medium sauce pan. Once melted, add three pounds of Simmons Catfish Bites (1-1.5 oz each) to the butter and bring to a low boil (you can also use Simmons Catfish Fillets cut into 1 oz pieces). Poach the catfish in the butter until it reaches 165 degrees F internal temperature and it begins to brown around the edges. Drain 3-4 catfish bites (about 4 ounces) with a slotted spoon and transfer to each Hawaiian roll while still hot. Finish with the Sweet Corn Aioli, Chow Chow, and fried bacon!



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