



**SIMMONS
FARM RAISED
CATFISH**

Classic Catfish Po'Boy

with Homemade Slaw



INGREDIENTS

CATFISH

2 Simmons 5-7 oz. Fillets
4 ounces fish breading
2 tablespoons Cajun seasoning
1 to 1-1/2 cups frying oil
2 6-inch French rolls
1 ripe tomato, sliced

HOMEMADE SLAW

1 pound slaw mix
1 tablespoon sugar
1/4 cup cider vinegar
1/2 cup mayonnaise
2 tablespoons Creole mustard
Salt and pepper to taste
Hot sauce to taste

Prep Time: 20 m

Cook Time: 10 m

Ready in: 30 m

Servings: 2

1. To make slaw, combine all ingredients and season to taste; cover and refrigerate.

2. In a shallow dish, mix breading and seasoning. Coat fillets in mixture, shaking off any excess.

3. Heat oil in large skillet over medium high heat. Add fillets; cook until golden brown, approximately 4 minutes. Turn once, remove catfish, and let drain on paper towel.

4. Split French rolls and spoon slaw mix in, place fried catfish on top of slaw, and add sliced tomatoes.