

# Fried Simmons Catfish Poppers *by Restaurant Tyler*



**SERVINGS:** 60 poppers

Hoover-marinated Simmons Catfish Fillet Bites and scorched jalapeño pepper wrapped in bacon and deep-fried. Served with fancy dipping sauce.

## **FRIED CATFISH POPPERS**

4 lbs Simmons Catfish Fillet Bites (or you may also use Simmons Catfish Fillets cut into 1 oz. pieces).  
60 slices of your favorite bacon.  
30 jalapeño peppers (whole).

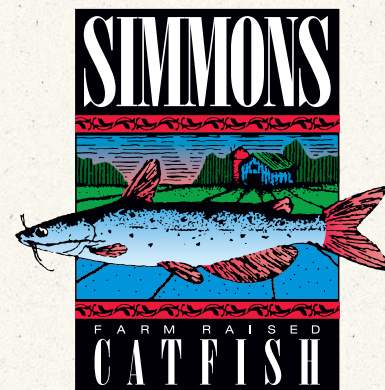
## **HOOVER SAUCE**

4 cups soy sauce.  
4 jars (36 oz. each) hoisin sauce.  
2-1/2 cups local wildflower honey.

## **FANCY SAUCE**

2 squeeze bottles of ketchup.  
3 cups mayonnaise.  
1/4 cup Dijon mustard.  
1/4 cup honey mustard.  
4 lemons (juiced).  
1/4 cup jalapeño juice.  
1/4 cup Worcestershire sauce.  
2 tablespoons of your favorite hot sauce.  
2 tablespoons granulated garlic.  
2 tablespoons onion powder.  
1 tablespoon kosher salt.  
1/2 tablespoon white pepper.  
1 cup ranch dressing.  
2 tablespoons paprika.  
2 tablespoon granulated sugar.

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## **HOOVER SAUCE**

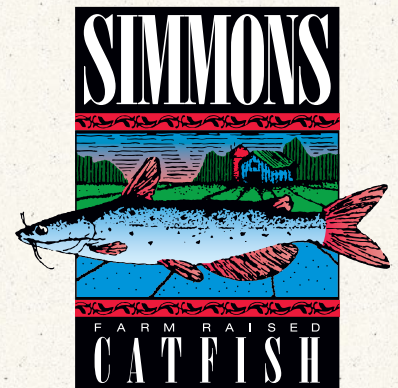
Combine all ingredients and mix thoroughly. Chill before marinating.

## **FANCY SAUCE**

Combine all the ingredients into the food processor and blend until smooth.

## **FRIED SIMMONS CATFISH POPPERS**

Marinate Simmons Catfish Fillet bites in Hoover sauce for at least three hours. While catfish is marinating, cut jalapeño peppers in half length wise and remove the stem, seeds and veins. Throw sliced peppers directly onto the grill until scorched on both sides. Once peppers are scorched, lay out slices of raw bacon and roll one slice of bacon around a single catfish bite and half a pepper. Secure the bacon at its end with a toothpick through the entire popper. Poppers can be cooked directly on the grill, but we prefer to drop them straight into a 350 degree F fryer until the bacon is nice and crispy to avoid burning. Finish cooking the poppers in an oven or on the grill with indirect heat until the internal temperature of each bite is 160 F. They're best right off the grill! Serve with an ample amount of Fancy Sauce over the top or on the side!



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