

# Simmons Hot Catfish Tacos *by Restaurant Tyler*



**SERVINGS:** 20 Tacos

Hot Cheeto-crusted, fried Simmons Catfish Fillet Bites served on a warm tortilla with charred Street Corn Salad, Cotija cheese, Lime Crema, and MS Red Hot Sauce (by Restaurant Tyler) and fresh cilantro.

## **HOT CATFISH BATTER**

5 lbs Simmons Catfish Fillet Bites.  
1 quart corn nuts.  
2 cups Hot Cheetos.  
1/2 cup corn starch.  
20 of your favorite tortillas.

## **MS RED AIOLI**

2 jars (32 oz. each) Duke's Mayonnaise.  
3/4 cup MS Red Hot Sauce (or substitute your favorite hot sauce).

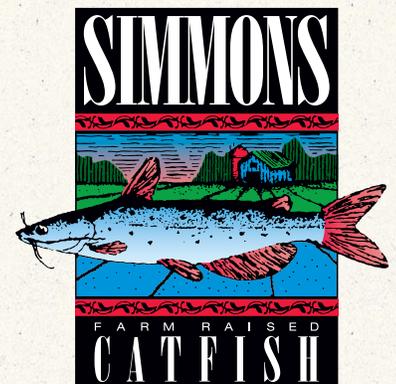
## **STREET CORN SALAD**

6 lbs whole kernel corn.  
1/2 cup vegetable oil.  
3 bunches green onions (minced).  
1/2 tablespoon cumin.  
1 teaspoon cinnamon.  
1 teaspoon nutmeg.  
3/4 tablespoon kosher salt.  
1/2 teaspoon allspice.  
1/3 teaspoon cayenne pepper.  
3 tablespoons garlic (raw, minced).  
6 limes (juiced).  
2 cups MS Red Aioli.  
2 lbs Cotija cheese (finely crumbled)

## **LIME CREMA**

3 lbs sour cream.  
8 limes (juiced and zested).  
1 teaspoon garlic (granulated).  
1 teaspoon kosher salt.  
1/2 teaspoon cumin.  
1 tablespoon MS Red Hot Sauce (or substitute your favorite hot sauce).

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## **FILLET BITES WITH HOT CATFISH BATTER**

Combine corn nuts, hot Cheetos and corn starch into a blender and slowly pulse until mixture breaks down into small enough pieces to blend smooth. Put catfish fillet bites directly into the batter and pat dry before frying.

## **MS RED AIOLI**

Whisk ingredients together in mixing bowl and refrigerate to serve.

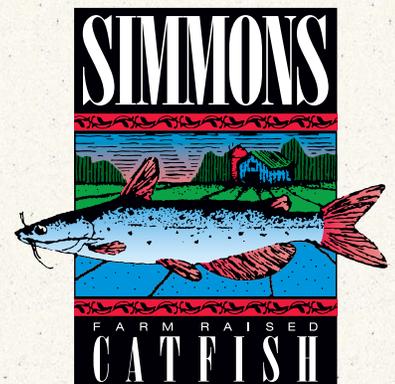
## **STREET CORN SALAD**

Get oil screaming hot in a large skillet and add all ingredients except for garlic, lime juice and aioli. Allow the corn to scorch on the bottom and scrape it as you go. Once it's about halfway burnt, add the garlic. Once fragrant, deglaze with the lime juice and chill mixture. Add the aioli once cooled and serve cold. You'll have plenty of Street Corn Salad left over after making your tacos and it's also great as a side!

## **LIME CREMA**

Combine all ingredients in a mixing bowl and stir thoroughly. Chill before serving.

Heat your tortillas and assemble tacos by placing fried Catfish Fillet Bites on top; top with Street Corn Salad, MS Red Aioli, and Lime Crema, then garnish with fresh cilantro.



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