



**SIMMONS
FARM RAISED
CATFISH**

Katy's Catfish Cakes



INGREDIENTS

3-4 (3-5 oz.) cooked Simmons Catfish Fillets,
crumbled (seasoned with olive oil, Tony's, and
pepper then baked for 20 minutes at 375 degrees)
 $\frac{1}{3}$ cup mayonnaise
 $\frac{1}{4}$ cup minced red onion
 $\frac{1}{4}$ cup minced red bell pepper
2 tablespoons minced celery
1 $\frac{1}{2}$ tablespoons lemon juice
1 egg white, lightly beaten
1 $\frac{1}{4}$ cups panko breadcrumbs, divided
2 tablespoons unsalted butter
salt and pepper

Prep Time: 1 hr 25 m **Cook Time:** 10 m **Ready in:** 1 hr 35 m **Servings:** 6

1. Combine mayonnaise, and next 6 ingredients with catfish and $\frac{3}{4}$ cup panko breadcrumbs in a large bowl. Season to taste with salt and pepper. Refrigerate for 1 hour. Form into patties; then dredge patties in remaining panko. Place in freezer for 15 minutes before cooking.

2. Heat 2 tablespoons butter in a nonstick skillet over medium high heat. Add cakes to pan; cook 10 minutes or until lightly browned and cooked through; turning once.

3. Serve with Comeback sauce or red pepper aioli.

Serves 6 CAKES OR 12 MINI CAKES

These catfish cakes are a variation of a crab cake recipe but with the clean fresh flavor of Simmons Catfish. These are always a hit at parties especially the mini size served with Comeback sauce.