



**SIMMONS
FARM RAISED
CATFISH**

Big Shirl's Catfish Spread



INGREDIENTS

CATFISH

3 tablespoons light brown sugar
1 tablespoon kosher salt
½ teaspoon freshly ground pepper
3-4 Simmons Delacata Style Catfish or Fillets

SPREAD

8 ounces cream cheese, room temperature
1 tablespoon lemon juice
1 teaspoon horseradish
1 clove garlic
2 teaspoons grated onion
½ teaspoon Worcestershire sauce
½ teaspoon Tabasco
Salt and pepper to taste
2 tablespoon chopped parsley

Prep Time: 15 m

Cook Time: 30 m

Ready in: 45m

Servings: 6

CATFISH

1. In small mixing bowl, combine light brown sugar, salt, and pepper. Place catfish in a shallow dish and press sugar mixture onto fish. Let stand at room temp for 30 minutes.
2. Place smoking chips in bottom of stove top smoker, then cover with drip tray and food rack. Spray rack well with cooking spray. Place catfish on rack, cover with lid but do not close all of the way. Place smoker over stove top on high heat until wisps of smoke appear. Close smoker lid, reduce heat to medium, and smoke for 20 minutes. Remove smoker from heat and leave closed for 10 minutes. Open cover to let catfish cool.

SPREAD

3. Combine cream cheese, lemon juice, horseradish, garlic, grated onion, Worcestershire sauce, and Tabasco in food processor. Pulse until thoroughly combined. Add catfish then pulse to combine. Then add parsley, salt, and pepper to taste and combine.
4. Place in mold coated with cooking spray and chill overnight. Unmold and bring to room temperature. If not molding, then place in a bowl and serve with crackers.

Catfish spread was a staple at parties growing up in the Simmons home. Shirley was famous for molding the spread in the shape of a catfish. Her copper catfish mold has been passed down to her daughter, Katy, to keep the tradition alive. Smoked Catfish is divine alone but combine it with cream cheese and you have something amazing!