



**SIMMONS
FARM RAISED
CATFISH**

Catfish Bread



INGREDIENTS

- 4 (3-5 oz.) Simmons Catfish Fillets
- ½ cup soy sauce
- 1 tablespoon creole seasoning
(Tony's Chachere's Creole Seasoning)
- ½ cup unsalted butter, softened
- ½ cup mayonnaise
- ½ cup shredded Parmesan cheese
- 4 oz. can chopped black olives
- 6 green onions, chopped (green part only)
- 2 cups mozzarella and cheddar cheese, shredded
- 1 teaspoon Worcestershire sauce
- ½ teaspoon garlic powder
- ½ teaspoon garlic salt
- dash of cayenne pepper
- 2-3 drops Tabasco sauce
- 1 loaf French baguette

Prep Time: 20 m

Cook Time: 40 m

Ready in: 1 hr

Servings: 12

1. Preheat oven to 375 degrees. Place catfish fillets on baking sheet. Cover with soy sauce and sprinkle with creole seasoning.

2. Bake for 20-25 minutes or until catfish flakes easily.

3. Crumble up fillets and set aside.

4. Make a paste with butter, mayonnaise, Parmesan cheese, black olives, green onions, mozzarella and cheddar cheese, Worcestershire, garlic powder, garlic salt, cayenne and Tabasco.

5. Mix paste with crumbled catfish. The paste can be made 2-3 days in advance and kept in refrigerator.

6. Cut baguette in half. Spread catfish paste on each side and place on baking sheet.

7. Place in 400 degree oven for 10-15 minutes or until slightly brown on top and cheese is melted. Cut into pieces and serve warm.

Mrs. Wanda Woodard of Holly Bluff, Mississippi created this popular dish years ago and it was an instant hit. It is similar to French bread pizza and goes fast at gatherings in Yazoo. This is a creative way to serve catfish as an hors d'oeuvre.