



**SIMMONS
FARM RAISED
CATFISH**

Mark's Catfish Lafitte



INGREDIENTS

2 eggs
1 cup milk
2 cups all-purpose flour
1 ¼ teaspoons salt, divided
1 ½ teaspoons ground red pepper, divided
4 (3-5) or (5-7 oz.) Simmons Catfish Fillets
vegetable oil
12 large unpeeled fresh shrimp
1 tablespoon butter

2 teaspoons minced garlic
2 cups whipping cream
¼ cup chopped green onions, divided
1 cup fresh sliced mushrooms
½ cup black Olives
2 teaspoons lemon juice
1-2 teaspoons sugar to taste
3 slices thinly sliced cooked ham,
cut into strips
Garnish: lemon wedges

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

1. Stir together eggs and milk.
2. Combine flour, 1 teaspoon salt, and ½ teaspoon ground red pepper in a shallow dish.
3. Dredge fillets in flour mixture; dip in milk mixture, and dredge again in flour mixture. Pour oil to a depth of 3 inches into a Dutch oven; heat to 360 degrees. Fry fillets 6 minutes turning once, or until golden; drain on paper towels. Keep warm.
4. Peel and devein shrimp.
5. Melt butter in a large skillet over medium heat; add shrimp and garlic, and cook, stirring often for 3 to 5 minutes, or until shrimp turn pink. Remove shrimp, and set aside, reserving drippings in skillet.

6. Stir heavy whipping cream into reserved drippings from cooked shrimp, add in 2 tablespoons green onions, mushrooms, black olives, lemon juice, remaining ¼ teaspoon salt, sugar, and remaining red pepper; cook, stirring often 12 to 15 minutes or until sauce is thickened.
7. Arrange catfish on a serving plate, and drizzle with sauce. Top with shrimp and ham; sprinkle with remaining 2 tablespoons chopped green onions. Garnish with lemon, if desired.

Simmons Catfish Sales Manager, Mark Henderson, likes to make this decadent dish for the office staff when Butch Smith, longtime Simmons employee, can get his hands on some fresh Gulf Shrimp. Freshly caught Delta Catfish and Gulf Shrimp are an ideal southern pairing.