

Simmons Catfish Bite Ceviche *by Restaurant Tyler*



SERVINGS: 10 to 15 bowls

Simmons Catfish Fillet Bites marinated in citrus juices with peaches, heirloom cherry tomatoes, garlic and jalapeno. Served with sliced avocado, pickled red onion and fried toast points.

SIMMONS CATFISH BITE

CEVICHE

4 lbs Simmons Catfish Fillet Bites (or you may also use Simmons Catfish Fillets cut into 1/2 in. pieces).

3 peaches (peeled, cored and diced).

1 pint heirloom cherry tomatoes (quartered).

8 limes (juiced and zested).

6 oranges (juiced and zested).

4 lemons (juiced and zested).

3 tomatillo peppers (roasted and skinned).

2 tablespoons raw garlic (minced).

2 tablespoons kosher salt.

1 tablespoon granulated sugar.

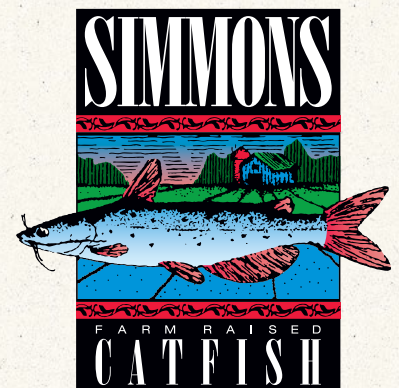
2 tablespoons fresh cilantro.

1 tablespoons Sambal.

PREPARATION

Combine all ingredients in blender except Simmons Catfish Fillet Bites, peaches and cherry tomatoes and blend until smooth.

Combine mixture with remaining ingredients and store refrigerated in a plastic container for at least 24 hours before serving. This gives the acids in the fruit mixture ample time to chemically cook the fish and for the flavors to marry. Garnish with pickled red onion, fresh sliced avocado and fried toast points.



SimmonsCatfish.com