



**SIMMONS  
FARM RAISED  
CATFISH**

# Catfish Allison



## INGREDIENTS

6 Simmons Delacata Style Catfish or 5-7 oz. Catfish Fillets  
1 cup Parmesan cheese  
½ cup mayonnaise  
½ cup unsalted butter (1 stick), softened  
6 green onions, finely chopped (green part only)  
½ teaspoon Worcestershire sauce  
½ teaspoon Tabasco  
salt and pepper

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**Prep Time: 10 m**

**Cook Time: 33 m**

**Ready in: 43 m**

**Servings: 6**

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1. Preheat oven to 350°F. Coat rimmed baking sheet with cooking spray. For individual servings, coat six au gratin dishes with cooking spray.

2. In a medium bowl, combine ingredients except catfish and mix well. (Butter mixture may be made 24 hours ahead of time and kept refrigerated.) Place fish on prepared baking sheet or au gratin dishes. Season with salt and pepper to taste. Spread butter mixture over each fillet.

3. Bake 25-30 minutes or until fish is golden and flakes easily with a fork. Then place under broiler for 2-3 minutes or until browned.

*This dish was made famous by Evelyn Roughton of The Crown Restaurant in Indianola, Mississippi. Simmons salesmen, Bill Meeks and Mark Henderson, love to prepare this for the Simmons office staff on special occasions at Simmons. This decadent dish is heavenly and always a hit!*