



**SIMMONS
FARM RAISED
CATFISH**

Fried Catfish Roll



INGREDIENTS

Vegetable oil, for frying

1 to 2 jalapeno or serrano peppers, diced
(remove seeds for less heat)

2 green onions, roughly chopped

½ cup mayonnaise

Kosher salt and freshly ground pepper

½ cup instant flour (such as Wondra)

1 lb. Simmons Catfish Fillets, Strips, or Bites,
cut into ½-inch chunks

1 6-count package potato hot dog buns

2 tablespoons unsalted butter, melted

½ cup diced bread and butter pickles

1 cup cherry tomatoes, sliced lengthwise

1 stalk celery, thinly sliced

Prep Time: 10 m

Cook Time: 15 m

Ready in: 25 m

Servings: 6

1. Heat about 2 inches of oil in a heavy-bottomed pot over medium heat until a deep-fry thermometer registers 350 degrees.

2. Combine the jalapeno, green onion, and mayonnaise in a blender; puree until almost smooth. Season with salt and pepper.

3. Place the flour in a bowl and season with salt and pepper. Dredge the catfish in the flour; shake off any excess in a strainer. Working in batches, fry the fish until lightly golden and just cooked through, about 5 minutes. Remove from the oil with a slotted spoon and drain on a plate with paper towels; let cool. Preheat the broiler.

4. While the fish cools, split the hot dog buns open down the center; brush the tops and insides with the melted butter; broil until golden, 1 to 2 minutes.

5. Toss the fried catfish with the spiced mayonnaise, tomatoes, pickles, and celery; divide among the buns.

Our family has always loved New England lobster rolls so this adaptation made perfect sense for catfish. It's always exciting to find a new use for catfish in a classic favorite.