



**SIMMONS  
FARM RAISED  
CATFISH**

## Mr. Bill's Pan Sautéed Catfish



### INGREDIENTS

- 6 Simmons Delacata Style Catfish or 5-7 oz. Fillets
- 2 tablespoons butter, melted
- 1 teaspoon Tony Chachere's Creole Seasoning
- 4 teaspoons Cavender's Greek Seasoning
- 6 tablespoons extra virgin olive oil, divided

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**Prep Time:** 35 m

**Cook Time:** 20 m

**Ready in:** 55 m

**Servings:** 6

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1. Combine butter, Tony's, Cavender's, and 4 tablespoons olive oil in bowl.
2. Wipe the catfish dry and marinate in butter mixture for 30 minutes or up to 2 hours.
3. Heat a sauté or grill pan to medium heat with 2 tablespoons of olive oil. Put catfish in pan presentation side down. Cook for 15 minutes then turn and cook for 5 minutes more.

4. Serve with sauce of your choice or as a catfish sandwich.

*Mr. Bill Meeks, creator of the Catfish Chip, has been an important part of the Simmons team for almost 30 years. You can often find him in the kitchen preparing catfish in many different ways. This has become his favorite preparation especially for the Delacata Style Catfish.*