



**SIMMONS
FARM RAISED
CATFISH**

Alder-Smoked Delacata with Rosemary



INGREDIENTS

1 alder plank
1 7- to 9-ounce Delacata fillet
1 tbsp canola oil

1 garlic clove, minced
Kosher salt
Freshly ground black pepper
4 to 5 fresh rosemary stems

Prep Time: 1 hr

Cook Time: 15 m

Ready in: 1 hr 15 m

Servings: 1

1. Soak plank in water for at least one hour.

2. Preheat grill. Drizzle fillet with oil; then sprinkle with garlic, salt and pepper.

3. Place soaked plank on grill and close lid for 3 minutes. Open grill and turn the plank over. Place rosemary stems on the center of plank, and place seasoned fillet over the stems.

4. Close lid and cook for 10 minutes, or until done.