



**SIMMONS
FARM RAISED
CATFISH**

Harry's Famous Grilled Catfish Strips



INGREDIENTS

Nonstick cooking spray
5 lb. Simmons Catfish Strips or Fingers
1 cup extra virgin olive oil
2 tablespoons or to taste Tony's Chachere's Creole Seasoning

Prep Time: 1 hr

Cook Time: 10 m

Ready in: 1 hr 10 m

Servings: 20

1. Marinate catfish strips in olive oil and creole seasoning for 1 hour or up to overnight.
2. Heat grill or grill pan to medium high heat and spray with nonstick cooking spray.
3. Grill strips for 3-5 minutes then turn and cook about 5 more minutes.

4. Serve warm or at room temperature with Comeback Sauce, ketchup, or sauce of your choice. Strips can be kept in airtight container in refrigerator for up to one week.

If you attend a wedding in the Delta, you will likely see these perfectly grilled strips of catfish donated by Harry Simmons. Friends and family love eating these right off the grill, at a tailgate, or even cold right out of the refrigerator.