

Simmons Catfish Fried Egg Rolls *by Restaurant Tyler*



SERVINGS: 30 egg rolls

Sweet and spicy fried egg rolls stuffed with Simmons Catfish and finished with Muscadine Duck Sauce and MS Red Hot Mustard.

30 egg roll wrappers.

EGG ROLL STUFFING

2 lbs minced Simmons Catfish Fillet Bites (or you may also use Simmons Catfish Fillets).

1/4 cup oil.

1 head of cabbage (green, shredded).

1 cup carrot (shredded).

1 red onion (shaved).

2 tablespoons garlic (raw, minced).

2 tablespoons soy sauce.

2 teaspoons sugar.

1 teaspoon cayenne pepper.

3 egg yolks.

MUSCADINE DUCK SAUCE

16 ounces (4 bottles) duck sauce.

10 ounces (1 bottle) Mae Ploy

Thai chili pepper glaze.

1 cup muscadine wine.

MS RED HOT MUSTARD

10 ounces French's yellow mustard.

4 ounces honey mustard.

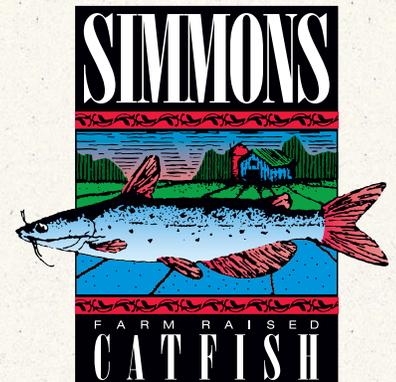
2 teaspoons Chinese mustard powder.

2 tablespoons MS Red Hot Sauce (or Cholula hot sauce).

2 tablespoons sweet soy sauce.

1/4 cup Mirrin (sweet rice vinegar).

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SIMMONS CATFISH EGG ROLL STUFFING

Lightly cook the cabbage, carrots, red onion, garlic, sugar, and cayenne pepper in the oil until the cabbage begins to break down and the garlic begins to brown. Add the soy sauce and catfish and cook until the catfish is 160 degrees internal. Allow the mixture to cool, then fold in the egg yolks. Save the egg whites to use later in creating your egg rolls.

MUSCADINE DUCK SAUCE

Combine all ingredients in a mixing bowl and whisk thoroughly. For this recipe, we recommend the Dai Day brand of duck sauce and Mai Ploy brand thai chili glaze. For the muscadine wine, we recommend Old South, which is made in Natchez, MS.

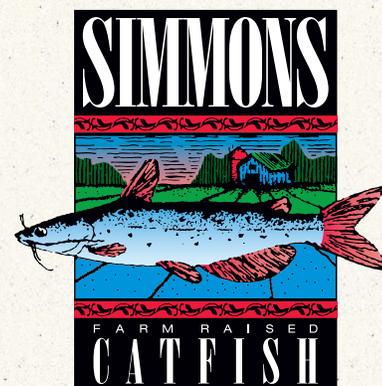
MS RED HOT MUSTARD

Combine all ingredients in a mixing bowl and stir vigorously until homogenized. All of these ingredients can be found at your local Asian market except for the MS Red hot sauce. If you can't find it locally, substitute red Cholula hot sauce or another of your favorite hot sauces.

FRYING YOUR EGG ROLLS

Each egg roll wrapper will hold roughly 2 tablespoons of the stuffing. Simply arrange stuffing in a straight line horizontally in the center of the wrapper. Then, brush the outer edges of the wrapper with the leftover egg whites and roll up like a burrito. Fry the egg rolls a few at a time in 350 degree F oil until golden brown on the outside.

Drizzle your Muscadine Duck Sauce and MS Red Hot Mustard over your finished egg rolls or serve on the side.



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