

Simmons Catfish al Cartoccio *by Restaurant Tyler*



SERVINGS: 20 al Cartoccio Packs

Aromatic and flavorful Simmons catfish al Cartoccio packs filled with delicious sweet potato cornbread stuffing and finished with Saffron Aioli for a pop of flavor and color.

5 lbs Simmons Catfish Fillet Bites (or you may also use Simmons Catfish Fillets cut into 1 oz. pieces).
10 whole oranges.
10 whole lemons.
20 fresh rosemary sprigs.
40 whole raw garlic cloves (peeled).

SWEET POTATO CORNBREAD

6 cups granulated sugar.
6 cups all purpose flour.
14 cups white, self-rising cornmeal.
6 cups buttermilk.
6 cups water.
1 quart liquid eggs.
2 lbs. sweet potato (boiled and peeled).

SWEET POTATO CORNBREAD

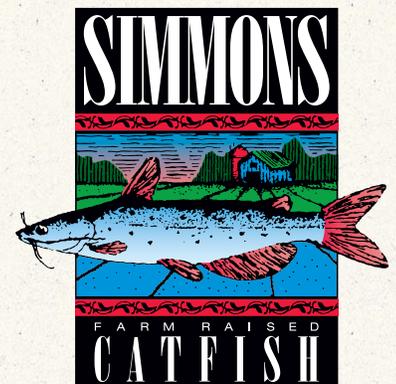
STUFFING

12 cups sweet potato cornbread (cooled and crumbled as finely as possible).
1/2 cup oil.
2 yellow onions (minced).
1 bunch celery (minced).
4 tablespoons garlic (raw, minced).
1 cup muscadine wine.
1 quart clam juice.
1 stick of butter (4 oz.).
1 can rotel tomatoes (10 oz.).
1 cup lentil beans.
1 tablespoon thyme (dried).
1 tablespoon oregano (dried).
1 tablespoon kosher salt.
1/2 tablespoon cayenne pepper.

SAFFRON AIOLI

1/4 cup oil.
4 teaspoons raw garlic (minced).
2 cups white wine.
1 teaspoon kosher salt.
1 pinch saffron.
1 quart mayonnaise.

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SAFFON AIOLI

Saute the garlic in a small sauce pan in the oil over medium heat until the garlic begins to brown. Deglaze the pan with the white wine and reduce by one quarter volume. Turn heat down low and add the kosher salt and saffron. Stir the saffron for a few minutes until it has released all of its fragrance and color. The wine should be bright yellow. Allow to cool and add to the mayonnaise. Mix thoroughly and store in the refrigerator for up to two weeks.

SWEET POTATO CORNBREAD

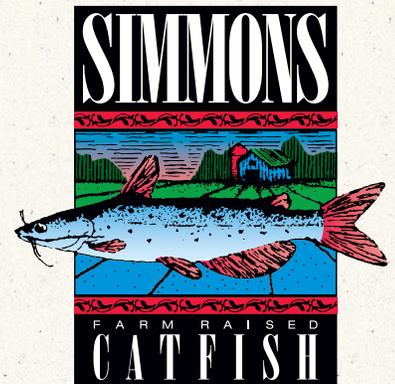
Combine all wet ingredients (including sweet potato) in large mixing bowl until homogenous. Slowly add dry ingredients thoroughly mixed together using a spatula or large spoon into wet ingredients. It's imperative that you do not use a whisk or your hands or other aggressive whisking device (over-mixing the batter will make dense, dry cornbread). Once thoroughly combined, scoop the mixture into greased muffin pans and cook at 350 degrees F for roughly 20 minutes. This recipe will make roughly 100 cornbread muffins.

SWEET POTATO CORNBREAD STUFFING

Sweat the onions and celery in the oil with the dried spices in a large saucepan until translucent. Add the garlic and, once fragrant, deglaze the pan with the muscadine wine. Add the rest of the ingredients except the cornbread and cook at a low boil until the lentil beans are tender. This will take at least 30 minutes. Finally, add the crumbled cornbread and mix thoroughly. The mixture should be moist, but not runny. For best results, let cool before assembling the grill packs. This recipe will make at least 20 packs.

ASSEMBLING YOUR SIMMONS CATFISH AL CARTOCCIO PACKS

Place a heaping cup of the sweet potato cornbread stuffing in the center of a square 18 inch piece of aluminum foil. Arrange 4-5 Simmons Catfish bites on top of the stuffing. On top of the catfish, arrange 2-1/4 inch slices of lemon and orange with a spring of fresh rosemary and a few whole raw garlic cloves. Fold the aluminum foil up over the food and cinch it together as to create a seal, but not touch the food itself on top. Cook on a medium hot portion of the grill for 30 minutes or until the fish and stuffing underneath reach 160 degrees F. Unwrap just before eating to enjoy the aromatics contained inside and garnish with the saffron aioli.



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