



**SIMMONS  
FARM RAISED  
CATFISH**

# Catfish Benedict



## INGREDIENTS

4 Grilled Simmons Delacata Style Catfish  
(cut in half) or 16 Catfish Strips (see grilled  
catfish recipe)  
4 English muffins  
2 tablespoon unsalted butter  
2 teaspoon white vinegar  
8 eggs  
Hollandaise Sauce  
Paprika

---

**Prep Time: 20 m**

**Cook Time: 20 m**

**Ready in: 40 m**

**Servings: 4**

---

1. Preheat oven to 375°F. Slice each English muffin in half and spread each side with butter. Toast in oven until lightly browned.
2. Eggs: Fill a medium saucepan about two-thirds full of water and bring to a simmer. Add vinegar to simmering water. Crack first egg into small cup then slip into simmering water. Do this with remaining eggs, one by one, cooking in two batches. Eggs should cook for 3-5 minutes depending on how runny you like the eggs. Use a slotted spoon to carefully

remove each egg. You can also use an egg poacher if available.

3. To assemble, place two sides of toasted English muffins on each plate then add grilled catfish and poached egg to each side. Drizzle with Hollandaise sauce and sprinkle with paprika.

*This unique spin on a classic is served every Christmas on the farm in Yazoo City. The Simmons family all take part in making each element of this special version of Eggs Benedict.*



**SIMMONS  
FARM RAISED  
CATFISH**

# Hollandaise Sauce



## INGREDIENTS

2 egg yolks  
1 tablespoon lemon juice  
Pinch of cayenne pepper  
1 stick unsalted butter, melted  
Kosher salt and white pepper

---

1. Hollandaise Sauce: Put egg yolks, lemon juice and cayenne pepper in blender. Pulse to combine.

2. With the blender running, slowly add the melted butter to egg mixture until it forms a smooth sauce. Season with salt and pepper.