

SOUTHERN FRIED CATFISH



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 1 - 4 piece serving*

Reorder No.	Description	Amount
512109	Whole Milk	1 oz.
557609	Cayenne Pepper Sauce	½ oz.
175621	Fish Fry Meal Breader	2 oz.
512090	Catfish Fillets	4 ct.
159760	Hushpuppies	4 ct.
183237	GFS® Mild Tartar Sauce	2 oz.
737810	Bacon	2 oz.
673583	Chopped Collard Greens	2 ct.
818370	Chicken Stock	1 cup

Preparation Instructions

Catfish

Wash hands. In a medium bowl, mix the milk and the hot sauce together; set aside. Place the breading in a medium bowl. Dip the catfish in the milk mixture and then the breading and coat thoroughly. Place in the deep-fryer and fry until golden-brown. *CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds.* Place hush puppies in the deep-fryer and fry until golden-brown. Place the fried catfish on a warmed serving plate and surround with the hush puppies and greens. Garnish and serve with tartar sauce.

Braised Collard Greens

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Cook bacon in large skillet over medium heat until crispy. *CCP: Final internal cooking temperature much reach a minimum of 145°F, held for a minimum of 15 seconds.* Add the chopped collard greens, stir occasionally. Pour in the chicken broth and cook until the greens are tender.