

Smoked Kentucky Catfish Dip

BY CHEF JONATHAN SEARLE

PREP TIME:

15 minutes

COOK TIME:

15-20 minutes

YIELD:

1 quart

"It reminds me of all those good times with family as a kid. That's what good food should do." - Jonathan Searle

INGREDIENTS

- 1 lb smoked catfish fillets (can substitute trout)
- 1 tsp Dijon mustard
- 1 cup sour cream
- 1 tbs mayo
- 1 lemon, juiced and zested
- 3 tbs small diced celery
- 3 tbs small diced white onion
- 1 tbs chopped fresh parsley

Salt and pepper to taste

Chives (for garnish)

INSTRUCTIONS

1. With lid shut on grill temperature should be at 350F. Smoke catfish for 15-20 minutes or until fish pulls apart white and flaky.
2. Whisk the Dijon, sour cream, mayo, and lemon juice and zest together in a mixing bowl. Add flaked fish, celery, onion, and parsley and stir to combine. Season with salt and fresh ground black pepper to taste.
3. Garnish with chives and serve with lemon wedges, your favorite hot sauce, and pretzel crackers.

