



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Catfish Salad with Spicy Soy Sauce

Makes 4 Servings



1 1/2 pounds Catfish Fillets
1/4 cup Red Onion, fine diced
1/4 cup Celery, fine diced
1/4 cup Mayonnaise
2 tablespoons Soy Sauce
1 teaspoon prepared Wasabi
1 teaspoon Sriracha®
1 teaspoon Honey
1 teaspoon Sesame Seed Oil
Spinach
Canola Oil



Remove the catfish from the refrigerator and pat dry with paper towels. Lightly rub each piece with the oil. Liberally season the oiled catfish with Pork Rub. Cover the catfish with plastic wrap and return to refrigerator for 30 minutes.

Prepare grill for direct medium-high cooking, which is when the heat source is directly under where the catfish will cook.

In a small bowl combine the soy sauce, wasabi, Sriracha®, honey, and sesame oil. Mix until combined then cover bowl with plastic wrap and keep in refrigerator until dinner is ready.

Place the catfish on the grill over direct medium-high heat and cook with the grill lid off for 2 – 4 minutes. Carefully flip the catfish and grill an additional 2 – 4 minutes. The catfish should be just firm to the touch. Let the catfish rest at room temperature for 10 minutes.

Place the catfish in a large bowl and use a fork to flake the fish. Add the onion, celery, mayonnaise and mix well.

Place a big spoonful of the catfish salad on a bed of cool spinach. Drizzle with the spicy soy sauce and prepare to be transported to uncharted territory...Enjoy!

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