



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals

Catfish Sandwich with Chipotle Mayo

Makes 4 Servings



- 1 1/2 - 2 pounds Catfish Fillets
- 4 Kaiser Rolls, toasted
- 1 1/2 cup Mayonnaise
- 1 - 7oz can Chipotle in Adobo Sauce
- 8 slices Bacon, cooked
- Lettuce
- Red Onion, sliced
- Roma Tomatoes, sliced
- Avocado
- Canola Oil



In a blender combine the mayonnaise, 1 teaspoon Beef Rub, 1-2 chipotles in adobo (depending on your heat level) and purée until smooth. Keep in refrigerator until dinner is ready. Freeze the remaining chipotle in adobo to use later.

Remove the catfish from the refrigerator and pat dry with paper towels. Cut the catfish into portion sizes. Lightly rub each piece with the canola oil. Liberally season the oiled catfish with Pork Rub. Cover the catfish pieces with plastic wrap and return to refrigerator for 10 minutes.

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

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 5 minutes.

Liberally apply the buns with the chipotle mayo, place the catfish and pile on the toppings.

This catfish sandwich is perfect with grilled corn on the cob and a cool potato salad. Make sure to have a couple beers, or milk on hand to put out the fire from the chipotle mayonnaise...Enjoy!

Click Here [⇒ www.CabinChili.com](http://www.CabinChili.com)

P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811