



LOUISIANA
+ COASTAL COOKING +

wyes  PBS

Smoked Catfish Dip

Chef Ryan Gaudet

Spahr's Seafood

2 lbs smoked catfish
½ lb cream cheese
1½ cups mayonnaise
1 tsp Worcestershire sauce
3 tsp hot sauce
1 Tbsp Chef Paul Prudhomme's Seafood Magic seasoning
2 tsp garlic, minced
½ cup celery

For best results, use catfish that has been skinned and gutted (collarbone). Fillets will work, but the meat may shrink and dry out more. Use approx. 5 pounds raw fish to yield 2 pounds of usable meat.

To smoke catfish, set smoker to 250 degrees, rub catfish with preferred seasoning. Smoke for 45 minutes-1 hour, let cool.

Remove all meat from smoked fish.

Soften cream cheese to room temperature. Whip cream cheese until smooth and soft. Whip in the Worcestershire sauce, hot sauce, seasoning, celery, and garlic. Fold in the mayonnaise and catfish meat.