



www.hogwildbbq.com

901-522-wild

Smoked Catfish Quesadillas

1 lb.	Small Catfish Fillets
¼ + cup	Canola oil or Olive oil or Melted Butter
1/8-1/4 cup	HOG WILD-Special Dry Sauce
6	Flour Tortillas
8-12 oz.	Shredded Cheddar &/or Monterey Jack Cheese
¼ cup	Chopped Green Onions
1/8 cup	Diced Red & Yellow Bell Peppers
3 tbsp	HW Special Dry
¼ cup	Canola or Olive oil

Cover fillets in oil and mix in dry rub. Lay fish on indirect side of medium hot grill. Sprinkle a little more HW Special Dry on the fish. Add hickory to coals. Smoke for about 8-10 minutes or until medium rare. The fish is ready to eat or use in another dish.

Add cheese to warm smoked fish and mix together. Coat one side of tortillas with oil. Put tortillas, oiled side down, on grate directly over fire. Put fish/cheese mix on one half of tortilla and fold like a taco. Brown on both sides and serve.

*Quesadillas can also be cooked in a skillet on the stove w/ an 1/8-1/4 inch of oil.