

BLACKENED CATFISH HOPPIN' JOHN **EPCOT® International Festival of the Holidays**

Serves 4

COMEBACK SAUCE

- 1/4 cup mayonnaise
- 1/4 cup chili sauce
- 1 1/2 teaspoons whole grain mustard
- 1/4 teaspoon tabasco
- 1/8 teaspoon lemon juice
- 1 tablespoon prepared horseradish
- 1/8 teaspoon Worcestershire sauce
- 1/8 teaspoon smoked paprika
- 1/8 teaspoon granulated garlic
- 1/8 teaspoon onion powder
- 1/8 teaspoon coarse salt
- 1/8 teaspoon black pepper
- 1 teaspoon freshly chopped parsley

HOPPIN' JOHN

- 3 tablespoons canola oil
- 1 cup diced bacon or pork belly
- 1/2 cup diced celery
- 1/2 cup diced yellow onion
- 1 medium poblano pepper, seeded and diced
- 1 tablespoon chopped garlic
- 2 cups tightly packed chopped collard greens
- 1 teaspoon chopped fresh thyme
- 2 tablespoons blackening seasoning
- 1 1/2 teaspoons coarse salt
- 1/4 teaspoon black pepper
- 2 1/2 cups vegetable stock
- 1 bay leaf

*Always use caution when handling sharp objects and hot contents.
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.
The flavor profile may vary from the restaurant's version.*

1 (15 ounce) can black-eyed peas, drained
1/2 cup diced tomatoes

RICE

1 cup white rice

BLACKENED CATFISH

3 tablespoons canola oil
4 (6 ounce) catfish fillets
1/4 cup blackening seasoning

TOPPING

1/4 cup sliced green onions

FOR COMEBACK SAUCE:

1. Combine all ingredients in a small bowl.
2. Refrigerate at least 2 hours, up to 2 days before serving.

FOR HOPPIN' JOHN

1. Heat oil in a large skillet over medium heat for 5 minutes, until hot. Add diced bacon or pork belly and cook until crisp. Remove with a slotted spoon and drain on paper towels.
2. Add celery and onion to hot oil and sauté for 5 minutes. Add poblano pepper and sauté for 4 minutes. Stir in garlic and cook for 1 minute.
3. Add collard greens, thyme, blackening seasoning, salt, and pepper. Sauté for 8-10 minutes, until greens begin to wilt. Add vegetable stock, bay leaf, and reserved bacon. Bring to boil. Reduce heat to simmer and cook for 20-30 minutes, until greens are tender.
4. Stir in black-eyed peas and cook on low for 15 minutes, until warm. Add diced tomatoes and cook for 5 minutes, until warm. Remove bay leaf.
5. Keep warm until ready to serve.

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FOR RICE:

1. Cook rice according to package instructions.
2. Keep warm until ready to serve.

FOR BLACKENED CATFISH:

1. Heat oil in a large skillet over medium heat until hot.
2. Evenly season catfish filets on both sides with blackening seasoning.
3. Cook catfish for 4 minutes, flip, and cook an additional 3-4 minutes, until internal temperature reaches 145°F.
4. Keep warm until ready to serve.

TO SERVE:

Evenly divide rice among 4 bowls. Top with hoppin' John and catfish. Drizzle comeback sauce on top and garnish with green onions.

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