

# Beyond The Boat

## SEAFOOD PROCESSING DEMONSTRATION LAB



## SMOKED FISH DIP

A creamy, savory spread featuring Louisiana smoked catfish

### Ingredients

- 4 cups smoked catfish bellies (or other smoked fish), chopped
- 1¼ cups sour cream
- 1¼ cups mayonnaise
- ½ cup cream cheese, softened
- ½ large red onion, finely chopped (≈¾ cup)
- 3 celery stalks, finely chopped (≈¾ cup)
- Cayenne pepper, to taste
- Garnish: diced red bell pepper & sliced green onion



### Directions

1. Cut fish into chunks and pulse in a food processor or blender until finely chopped.
2. In a large bowl, combine chopped fish with sour cream and mayonnaise.
3. Blend in softened cream cheese until smooth.
4. Stir in chopped red onion and celery.
5. Add cayenne pepper to taste for a kick.
6. Refrigerate overnight for best flavor and texture.
7. Garnish with red bell pepper and green onion.
8. Serve with crackers, vegetables, or on a charcuterie board.

