

## Baked Catfish with Espiritu Cream Sauce

*Delicious Catfish dish flavored with Espiritu and pecans.*

Servings: 4

			ESPIRITU CREAM SAUCE
1/2	cup(s)	cream	heavy
3	tablespoon(s)	Espiritu	
1/2	cup(s)	butter, unsalted	cold, chipped into pieces
			CATFISH
4	medium	Catfish fillet	
		sea salt	to taste
		cayenne pepper	to taste
		paprika	for color
1/2	cup(s)	butter, unsalted	melted
1/4	cup(s)	dry white wine	
2	tablespoon(s)	lemon juice, fresh	
			PECANS
2	tablespoon(s)	butter, unsalted	
1/4	cup(s)	pecan halves	

### Preparation:

#### Espiritu Cream Sauce:

In medium saucepan, slowly reduce cream and Espiritu together until approximately 6 tablespoons remain. Slowly add butter, a few chips at a time, swirling pan constantly to incorporate butter into cream. Continue swirling until all the butter has been added. Do not boil. Keep warm and prepare as close to serving time as possible.

#### Catfish:

Preheat oven to 450 degrees F.

Season catfish with salt and cayenne, sprinkle with paprika and place in a baking dish. Add melted butter, wine and lemon juice. Bake uncovered oven 5 to 7 minutes (do not overcook).

While the fish is baking, sauté the pecans in butter until browned. Be careful not to burn. Place cooked catfish on a serving platter and top with Espiritu Cream Sauce and sautéed pecans.

Source: Chef Ted