

Cat Cora's Kitchen

Contributed by Cat Cora

Lettuce & Gyros with Catfish and Cucumber Yogurt
Serves 4-6

4 6 ounce
filets of center cut catfish

4
tablespoons of olive oil

4 limes,
halved

1
tablespoons of good chili spice blend

1 head of
Butterleaf Lettuce, leaves separate

1 head of
radicchio, leaves separate

5 Roma
tomatoes, diced for garnish

1 medium
red onion, sliced thinly for garnish

Kalamata
olives, pitted and halved

1
tablespoon fresh oregano, chopped fine

2
tablespoons of parsley, rough chopped

2 heads
of scallion, sliced thinly on the biased for garnish on yogurt

sea salt
to taste

ground
black pepper to taste

Preheat
grill or oven to 400 degrees.

Season

the catfish with half of the olive oil, half of the lime juice, chili blend, salt and pepper. Let sit and absorb for 10 minutes. Place on the grill or in the oven until cooked through, but not dry, about 6-8 minutes. In a mixing bowl, mix the tomatoes, onion, olives, oregano, parsley, the remaining olive oil, remaining limes juice, salt and pepper and blend well. Once the fish is done, remove from the oven and let sit until slightly warm. On lukewarm serving plates, layer a butterleaf leaf with a radicchio leaf and flake a generous amount of catfish into each one. Top with the tomatoes and onion mixture. Spoon on a dollop of the yogurt and garnish with the scallions. Serve immediately with a good white wine, beer or ouzo. This is also great with other fish such as salmon, snapper, branzino, or even tuna.

Cucumber Yogurt (Tzatziki)

1 tablespoon fresh lemon juice

1/2 cup extra virgin olive oil

1 teaspoon minced garlic, about 1 large clove

1 teaspoon kosher salt.

2 cups plain yogurt or whole milk (or low-fat)

1 cup peeled, seeded and grated cucumber, about 1 medium cucumber

Add lemon juice, olive oil, garlic and salt to the yogurt. Add grated cucumber and mix well. Chill for at least one hour.