



Red Snapper Fillets

Ingredients

- 2 tablespoons paprika
- 1 tablespoon salt
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 2 teaspoons cayenne pepper
- 1½ teaspoons ground white pepper
- 1½ teaspoons ground black pepper
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- 4 (6 oz) red snapper fillets
- 1½ cups butter, melted

Instructions

1. Prepare the Spice Rub

In a small bowl, combine the paprika, salt, onion powder, garlic powder, cayenne, white pepper, black pepper, thyme, and oregano. Mix well.

2. Heat the Skillet

Place a cast iron skillet over high heat and allow it to get extremely hot—this may take up to 10 minutes. You want it smoking hot to achieve the signature blackened crust.

3. Season the Fish

Dip each fillet into the melted butter, then generously coat both sides with the spice mixture.

4. Cook the Fillets

Carefully place the fillets into the hot skillet. Immediately spoon 1 tablespoon of melted butter over each. Cook for 3 to 5 minutes, until the bottom is deeply blackened.

5. Flip and Finish

Turn the fillets over, spoon another tablespoon of butter on top, and cook for an additional 2 minutes, or until the fish flakes easily with a fork.

6. Serve Hot

Serve immediately with lemon wedges, rice, or a cool side like coleslaw to balance the heat.