



# 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.