

BLACKENED RED SNAPPER

SERVES 8

PREPARATION TIME 5 MINUTES

COOKING TIME 5 MINUTES

This is not a dish for timid palates. You should also have a powerful fan over your stove or your house will be filled with smoke.

4 teaspoons salt**6 teaspoons paprika****2 teaspoons cayenne pepper****1 1/2 teaspoons white pepper****3/4 teaspoon black pepper****3/4 teaspoon dried thyme****1/2 teaspoon dried oregano****8 skinless snapper fillets, each****weighing 8 to 10 ounces****8 ounces (2 sticks) melted****butter****8 lemon wedges**

Combine all of the spices. Have the fish very cold. Dip both sides of the fish in the spice mixture and rub over fillets to cover well.

Heat a *heavy* skillet over a high heat until extremely hot. Have the kitchen fan running on high speed. Dip the fish into the melted butter and place directly into the hot skillet. Drizzle with an additional teaspoon of butter. Cook for 2 minutes and turn. Drizzle with more butter and cook an additional minute. Serve with the lemon wedges.