



Red Snapper Pontchartrain
Serves 3 - 5

INGREDIENTS:

Fish

- 4 6-8 ounce boneless skinless Gulf Red Snapper Fillets
- Salt and Pepper
- 1/2 cup all-purpose flour
- 1/4 cup heavy cream

Sauce

- 2 teaspoons Louisiana Blackening Mix
- 2 tablespoons Olive Oil
- 1 tablespoon Garlic, minced
- 1/2 cup Red Onion, diced
- 1 bunch Scallions, chopped
- 1 cup sliced mushrooms
- 1/4 cup White Dry Wine
- 1/2 pound 26/30 Gulf Shrimp, peeled and deveined
- 1 tablespoon unsalted butter
- 1/2 pound lump crab meat

DIRECTIONS:

Fish

1. Preheat oven to 450 degrees Fahrenheit. Preseason snapper fillets with a bit of salt and pepper. Dip fillets in cream and then coat in flour till evenly coated.
2. Heat a bit of olive oil in a large skillet over high heat. Quickly sear each side of coated fillets (less than 1 minute per side) then transfer to oven and cook for approximately 8 minutes.

Sauce

1. Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add garlic, red onion, and scallions then sauté until they become semi translucent.
2. Add wine and mushrooms and cook for 4-5 minutes. Add butter, shrimp, and lump crab, mixing well, and cook until shrimp is done usually about 3 minutes.
3. Spoon sauce over battered fish and enjoy!!