

FJORD

FISH MARKET



Red Snapper Bake

One of our favorites adapted from Southernfood.about.com

Ingredients

- 1 1/2 to 2 pounds fresh red snapper fillets
- 1 teaspoon salt
- dash pepper
- 1 teaspoon ground sweet paprika
- 2 tablespoons fresh lemon juice, about 1 small lemon
- 2 teaspoons finely chopped onion
- 1/4 cup melted butter

Instructions

Place fish in a lightly buttered shallow baking dish, skin side down. In a cup, combine remaining ingredients. Pour over red snapper fillets and bake at 350° for 20 to 25 minutes. The baked red snapper should flake easily with a fork when done.

May also substitute Red Drum for Red Snapper.