

# Blackened Redfish

BY JEREMY LANGLOIS

## Ingredients

1 tablespoon paprika  
2½ teaspoons kosher salt  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon ground cayenne  
½ teaspoon dried thyme  
½ teaspoon dried oregano  
1½ cups unsalted butter,  
melted  
6 skinless redfish fillets,  
about ½ inch thick



## Directions

In a small bowl, combine the paprika, salt, onion powder, garlic powder, cayenne, thyme and oregano. Mix well. Set aside.

Place a large cast-iron skillet over high heat until very hot, about 10 minutes. It will get smoky, so turn on the exhaust fan and turn off the smoke detector.

Meanwhile, pour 2 tablespoons of melted butter in each of 6 small ramekins; set aside and keep warm. Pour the remaining butter into a shallow bowl. Dip each fillet in the butter so that both sides are well coated. Sprinkle the spice mix generously and evenly on both sides of the fish, patting it on by hand.

When the skillet is heated, place the fillets inside without crowding and top each with 1 teaspoon of melted butter. Cook, uncovered, until the underside looks charred, about 2 minutes. Turn the fillets over and again pour 1 teaspoon of butter on top; cook until done, about 2 minutes more. Transfer to warmed plates and repeat with the remaining fish. Serve immediately, with a ramekin of butter on each plate.