

Pecan Crusted Snapper w/ Fancy Sauce

Dewey Destin Harbor Side Seafood Restaurant

*Fresh Fish Filets (no thicker than ½ in.) wash and pat dry

*2 eggs beaten, with a little water

*Flour for dusting fish

*Clarified butter (melt whole butter and let set for a minute or two and remove the fat. Use only the oil)

*2c. fine chopped pecans

*1c. Panko Bread Crumbs

*1/2 c. fresh chopped parsley

*1/4c. Jim's Classic Seasoning

*Combine the Last four ingredients, place ½ in a dish

Set oven to 450 degrees

*Prepared the fish by pressing flour onto the entire filet, press hard to get as much water out of the fish as possible.

*Dip the entire filet into the egg wash,

*Then transfer to the pecan mixture, place fish onto pecans and then cover with pecans and press as hard as you can .

*Using a baking sheet, pour some clarified butter on the pan place the fish on the butter, add some pecan mixture to fish missing any places that are showing, I like to add extra on top. Drizzle some clarified butter on top of fish.

*Place in hot oven and fish should be ready in 10 to 15 mins.

Fancy Sauce

*1c. Mayonnaise, or Sour Cream, or Plain Yogurt

*1/2c. Favorite Hot Sauce

*1/4c. Ketchup

Mix well

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