

Chef Bernard Henry

Cajun Style Florida Snapper with Lime Margarita Sauce

Ingredients: 4 servings

Cajun Style Red Snapper

- 4 Tablespoons of your favorite Cajun style seasoning
- 4 teaspoons brown sugar
- 4 tablespoons unseasoned cracker meal
- 4 – 8-ounce snapper fillets
- Olive oil

Lime Margarita Sauce

- 4 tablespoon butter
- 4 tablespoon brown sugar
- juice from two limes
- 2 oz. tequila

Snapper

- Preheat oven to 350F.
- Trim snapper fillets and rinse in cold water, pat dry with paper towels.
- Mix Cajun seasoning with cracker meal and brown sugar.
- Press one side of snapper fillets into seasoning mixture coating evenly.
- Get sauté pan very hot and add just enough olive oil to keep fish from sticking.
- Add prepared snapper fillets, seasoned side down in pan.
- Allow them to cook undisturbed until the coating has browned, then turn to sear the other side of the fish.
- Remove fillets from the pan, and place in baking dish seasoned side up, and add a little water to the pan.
- Place baking dish in oven for 15 minutes.

Lime Margarita Sauce

- In a small sauté pan, add 1 tbsp. of butter and after it melts, add in brown sugar and blend well.
- Add in lime juice and tequila, allow the alcohol in the tequila to burn off. Add in the last tbsp. of butter and allow the mixture to thicken.

** Do not overheat the sauce will break, wait until you are ready to serve the snapper before the final heating of the margarita sauce.