

# Cajun Blackened Redfish

(4 servings)



## Ingredients:

- ¼ cup Butter, melted
- 1 tsp Cayenne pepper
- 1 tsp freshly ground black Pepper
- 1 tsp Lemon pepper
- 1 tsp Garlic powder
- 1 tsp Salt
- 1¼ cups Italian-style salad dressing
- 4 (4 oz) fillets Red Drum

## Directions:

- Preheat oven to 350° F.
- In a medium saucepan, melt the butter on low heat; cool to room temperature.
- Meanwhile, in a medium bowl, combine the cayenne pepper, black pepper, lemon pepper, garlic powder and salt.
- Set aside.
- Dip the filets into the melted butter, then coat with the seasoning mixture.
- In a large skillet over high heat, sear fish on each side for 2 minutes or until slightly charred.
- Place in a 11"x7" baking dish and pour the Italian dressing onto each filet.
- Cover baking dish and bake in a preheated oven for 30 minutes or until flaky and tender.