

Tim Farmer's Country Kitchen

BLACKENED STRIPER

Striper filets

Butter

Blackened Seasoning

Cut filet into individual portions. Cover with butter and coat in seasoning on both sides. Place in dry hot skillet for 1-2 minutes per side, flipping once. Remove and serve.



Blackened Seasoning

½ teaspoon fennel

1 tablespoon paprika

2 ½ teaspoons salt

¾ teaspoon white pepper

¾ teaspoon black pepper

1 teaspoon onion powder

1 teaspoon garlic powder

½ teaspoon thyme

½ teaspoon oregano

1 teaspoon cayenne

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