

# TIM FARMER'S COUNTRY KITCHEN

## RED FISH

### *Blackened*

#### **Blackened Seasoning**

*1 tablespoon sweet paprika*

*2 1/2 tablespoons salt*

*1 teaspoon onion powder*

*1 teaspoon garlic powder*

*1 teaspoon cayenne*

*3/4 teaspoon white pepper*

*3/4 teaspoon black pepper*

*1/2 teaspoon dried thyme*

*1/2 teaspoon dried oregano*



Mix together all ingredients and set aside.

*Red fish filets (or any other firm fleshed fish)*

*Butter*

Brush filets with butter and coat with seasoning on both sides. Add butter to hot skillet and sear on each side. About 2 minutes per side, until white and flaky inside. Remove and serve with corn relish.