



Fried Blackened Red Snapper with Crawfish Cream Sauce



Ingredients, Red Snapper:

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- 2 lbs. Red Snapper
- Blackened seasoning (Chef Paul Prudhomme's Magic Seasoning Blends is a good choice, or make your own (blend 1 ½ TBLSs paprika, 1 TBLS garlic powder, 1 TBLS onion powder, 1 TBLS ground dried thyme, 1 tsp ground black pepper, 1 tsp cayenne pepper, 1 tsp dried basil and 1 tsp dried oregano).
- Juice from ½ lemon

Ingredients, Crawfish Cream Sauce

- 1 TBLS olive oil
- 2 TBLSs Creole seasoning
- 2 TBLSs shallots, minced
- 1 TBLS garlic, minced
- 1 lb. crawfish tails (peeled and cleaned)
- 2 cups heavy whipping cream
- 1 TBLS hot sauce (adjust to taste)
- 1 TBLS Worcestershire sauce
- Salt and black pepper, to taste
- 1 TBLS unsalted butter
- ¼ cup green onions, chopped

Method:

1. Coat the snapper in lemon juice then blackened seasoning, let it marinate while you prepare the crawfish sauce.
2. Heat 1 tbs of olive oil in a large skillet on medium heat. Once the pan is hot add in the fish. Cook for two minutes then flip and cook for another 3 minutes. If the fish is thicker cook it a little longer on each side.
3. Place the fish on a plate and top with the crawfish cream sauce and sprinkle with green onions. This dish goes great with a side of brown rice or cornbread. If the butter and cream are enough for you, don't worry this dish taste great any way you eat it!

Method, Crawfish Cream Sauce:

1. Start by heating **olive oil** in a large skillet over medium heat. Once it shimmers, I add in the minced shallots and garlic. I only sauté them for about 30 seconds, just until they're fragrant. This is the foundation of the sauce's flavor.
2. Next, I stir in the crawfish tails along with the Creole seasoning. I sauté them for just 1–2 minutes. The trick here is not to overcook the crawfish; otherwise, they'll turn tough. At this stage, the kitchen starts smelling amazing, spicy, savory, and irresistible.



3. Now I pour in the heavy cream, along with the hot sauce and Worcestershire sauce. I bring the mixture up to a gentle boil, then immediately reduce the heat to a simmer. I let it bubble softly for about 5 minutes, stirring occasionally, until the sauce reduces and thickens to about half its original volume.
4. Once the sauce has thickened, I stir in unsalted butter for richness. Then, I season with salt and black pepper to taste. Finally, I fold in the green onions, which add a fresh bite and pop of color.
5. This luscious Crawfish Cream Sauce is now ready to serve! I love pouring it over blackened fish, seared chicken, pasta, or even rice. For a finishing touch, I sometimes sprinkle fresh parsley or chives over the top before serving.

Chef's Notes & Tips

- **Don't Overcook the Crawfish:** Crawfish meat is delicate. A quick sauté is enough to keep it tender.
- **Taste as You Go:** I always adjust seasoning as I cook. Some like it spicier, add more hot sauce if you do!
- **Fresh Herbs for Freshness:** A little chopped parsley or chives at the end brightens the rich, creamy sauce beautifully.