



RED SNAPPER WITH LEMON BUTTER

2 lb. fresh red snapper fillets
Flour
Salt and freshly ground pepper
1/4 c. extra virgin olive oil
4 tbsp. butter
2 tbsp. fresh lemon juice
4 slices lemon
2 tbsp. chopped parsley

Dredge the fish lightly on both sides in flour, salt, and pepper. Heat the oil in a skillet and cook the fish until golden brown on both sides, 3-5 minutes, on a side. Do not over cook. The fish is done when the flesh flakes easily when tested with a fork.

Meanwhile, melt the butter and add lemon juice. Simmer briefly. Transfer the fish to a hot platter, pour the butter over it and garnish with lemon and parsley.