



Blackened Grouper

LIST of INGREDIENTS:

- 1 4 cup smoked paprika
- 2 tablespoons dried thyme
- 2 teaspoons onion powder
- 1 2 teaspoons kosher salt
- 1 2 teaspoons garlic powder
- 1 teaspoon ground black pepper
- 1 2 teaspoon dry mustard
- 1 2 teaspoon ground red pepper
- 1 2 cup butter, melted
- 2 pounds grouper fillets
- 1 tablespoon olive oil
- 3 lemons, halved crosswise

the Method

Preheat grill to high heat (400° to 450°). Preheat a 12-inch cast-iron skillet on grill 15 minutes.

In a small bowl, stir together paprika, thyme, onion powder, salt, garlic powder, black pepper, mustard, and red pepper. Pour melted butter in a shallow dish. Dip each fillet in butter, turning to coat. Sprinkle both sides of fillets with spice mixture; pat gently to coat.

Add olive oil to skillet (oil should smoke); place fish in skillet. Cook, covered, until browned, 3 to 4 minutes. Turn, and cook, covered, until fish flakes easily with a fork, 3 to 4 minutes more. Carefully remove skillet from grill.

Place lemons cut side down on grill. Cook, covered, until charred, 3 to 4 minutes. Serve with fish.

