



Polished Chef

Oven-Roasted Whole Red Snapper

Ingredients

- 1/4 lb crab meat
- 1 spoonful mayonnaise
- 1 lemon juice and zest
- 1 lemon sliced into thin coins
- 1/4 cup freshly chopped herbs (dill, rosemary, parsley)
- olive oil
- favorite seasoning
- 1 1-2lb boneless whole fish
- 1/4 lb butter cut into 1.5 tablespoon cubes

How to prepare it:

- Preheat oven to 400F. On a sheet tray, place butterflied fish and lightly coat with olive oil and your favorite seasoning (Chef Nathan motto: "I am a purest and prefer salt & pepper.")
- In a large mixing bowl, add crab meat, mayo, fresh chopped herbs, lemon juice & zest, favorite seasoning (Chef Nathan's is Old Bay) & mix together gently not to shred the crab (this prevents from drying out).
- While fish is butterflied open, spread the crab mixture on half and top with butter slices. Close fish up and transfer to another sheet tray lined with parchment paper. Place stems from herbs and half the lemon slices on the paper, then place gently coat herbs, lemons, & paper with olive oil. Transfer fish on top of the herbs & lemon slices. Cover with remaining lemon slices and pieces of butter and bake for 17-20 minutes.
- Note: Whole snapper can be ordered ahead of time ready for pickup at Sea Market Destin or most local seafood markets.