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SPICY SAUTÉED REDFISH OVER THREE CHEESE RISOTTO

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It's officially winter. A time for two great things - catching redfish and hearty meals. Sautéed fish is one of my favorite simple methods of preparation. However, it usually turns out to be very light, making it feel like a summery dish. Light bulb! If you add a lot of spicy seasoning and pair it with a rich pasta, it becomes a substantial winter meal sure to please. This is one of my simple go-to recipes for when redfish are plentiful, and I need to get an impressive meal on the table in a hurry. Enjoy!

FOR RISOTTO:

1 tbsp olive oil	6 c chicken stock	1 tbsp butter	1/4 c grated Romano cheese
1 c chopped onions	2 tsp chopped garlic	1/4 c heavy cream	1/4 c grated Mozzarella cheese
Salt and white pepper	1 lb Arborio rice	1/4 c grated Parmesan cheese	2 tbsp chopped chives

In a large saute pan, over medium heat, add the olive oil. When the oil is hot, add the onion and season with salt and pepper. Saute for 3 minutes, or until the onions are slightly soft. Add the stock and garlic. Bring the liquid to a boil and reduce to a simmer. Cook for 6 minutes. Add the rice and simmer for 18 minutes, stirring constantly, or until the mixture is creamy and bubbly. Add the butter, cream, cheese and chives. Reseason with salt and pepper. Simmer for 2 minutes and serve immediately. *NOTE: I added some fresh green beans I had on hand at the very end to the risotto for added color and texture.*

FOR FISH:

2 tbsp olive oil	Garlic powder	Black pepper
2 tbsp butter	Onion powder	Paprika
6 medium redfish fillets	Cayenne	Tony Chachere's (or your favorite seasoned salt)

Lay out your fillets on a cutting board to season. There's no science here. Simply generously sprinkle each of your seasonings equally over each fillet, coating each very well. Adjust to your taste when it comes to the pepper as cayenne can be very hot if overdone. Add olive oil and butter to a large skillet over medium high heat. Add your fillets seasoning side down. Cook about 4 minutes per side, or until cooked through. You will cook fillets in batches, so add more oil and butter as the pan gets low. *NOTE: This recipe will work great with black drum as well.*

- Recipe and photos by Heather Peterek, *Staff Seafood Enthusiast*