

## SNAPPER with SPICY CRAB and ANDOUILLE SAUCE (Food and Wine, 2005)

### Sauce Ingredients:

2 ounces (1/4) cup fresh wild caught crab meat, not the canned stuff!

2 ounces (1/4) cup Andouille sausage thinly sliced

1/2 cup dry white wine

3 tablespoons Louisiana gold Pepper Sauce

1 tablespoon fresh lemon juice

1 scallion, thinly sliced

1 garlic clove, minced



1 1/2 sticks (6 ounces) unsalted butter, cut into tablespoons

Salt and freshly ground pepper

2 cups white rice flour or all purpose flour for dredging

1 large egg, lightly beaten

1/2 cup milk

1/2 cup water

6 - 7 ounce snapper (wild caught) fillets

1/2 cup vegetable oil

1) In a medium skillet, combine the crab, Andouille, wine, Louisiana Gold Pepper Sauce, lemon juice, scallion and garlic; simmer over moderate heat until the liquid has been reduced by half, about 4 minutes. Reduce the heat to moderately low and add 3 or 4 tablespoons of the butter, shaking and swirling the pan until it is melted. Continue adding the butter a few tablespoons at a time, shaking and swirling the pan until all of the butter is incorporated and the sauce is thick and creamy. Do not let the sauce boil! Season with salt and pepper. Keep warm over very low heat.

2) Put the rice flour in a shallow bowl and season it with salt and pepper. In another shallow bowl, whisk the egg with the milk and water. Dip the snapper fillets in the egg wash, then dredge them in the rice flour, pressing to help it adhere.

3) Use a skillet that will hold all 6 fillets at one time, heat the oil until shimmering. Add the fillets and fry over high heat turning once until golden and crisp, about 6 minutes. Spoon the sauce over the fillets and serve. If your skillet won't hold all 6 fillets use two skillets and heat 1/4 of the oil in each until shimmering. then fry as above.

Easy and delicious dish that will become a family favorite!

Prepare this for your family and they will think you've been going to culinary school!!! It's only takes 30 minutes and serves 6, might want to make extras 'cause your family is going to love it!!!