

## Grilled Fish with Spicy Shrimp and Corn Butter

*You may want to buy fresh whole redfish and butcher yourself to insure that the skin and scales are left intact. The secret to enjoying this very local dish is how you pull your filet away from the half shell. Gently use your fork to flake small bites away without tearing into the skin and scales. NOTE: If redfish is unavailable, substitute any firm fish such as striped bass, drumfish or grouper.*

Prep Time: 15 minutes

Cook Time: 15 minutes

Yields: 4 servings

4 each redfish fillets, skin and scales on  
1 lb Gulf shrimp, boiled in **Zatarain's Crab Boil Complete** and chopped  
1 bunch green onions, chopped  
2 ears of corn, shucked  
4 Tablespoons olive oil  
2 oz unsalted butter  
8 oz lemon beurre blanc  
**Zatarain's Crab Boil Complete**, to taste

For the sauce:

1 shallot, peeled and minced  
¼ cup white wine  
1 large lemon, peeled and quartered  
1 sprig thyme  
4 peppercorns  
¼ cup heavy cream  
1 lb unsalted butter

1. First prepare the fish. Pin bone all four fillets and double check for any additional bones. Rub fillets with olive oil and lightly season with Zatarain's Crab Boil Complete. A note on the powdered crab boil, it is called complete because it contains many of the vegetables and seasonings normally added to a crab or shrimp boil (lemon, celery, garlic etc...).
2. Next, place fish skin/scale side down on medium grill for approximately four minutes, until sides of the fish turn opaque. Gently remove fish from the grill to a sheet tray and place in a medium broiler for another four minutes. The fish should flake all the way through to the skin. Cover with foil and place in a warm spot until sauce is ready.
3. Prepare beurre blanc: Use a small saucepan to reduce wine, lemon, thyme and peppercorns. Just as liquid is all but reduced add cream. Reduce cream and remove pan from heat; whisk in butter. Strain and hold warm.
4. Finally, heat a medium sauté pan. Melt butter, add shrimp and corn, sauté for 2 minutes, and then add green onions. Season with Zatarain's Crab Boil Complete. Remove pan from heat and add sauce. Divide into 4 small bowls to place next to the fish.