# Blackened Red Drum

**Prep Time: 20 minutes**

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FRESH CATCH
SEAFOOD
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## Ingredients

- **4** Red Drum fish fillets (6 to 8 oz each)
- **¼ cup** unsalted butter, melted (divided)
- **1 tbsp** sweet paprika
- **1 tsp** onion powder
- **1 tsp** garlic powder
- **1 tsp** salt
- **1 tsp** dried thyme leaves
- **1 tsp** dried oregano leaves
- **1 tsp** cayenne pepper (adjust to taste)
- **1 tsp** black pepper
- **1 tsp** white pepper
- Lemon wedges for serving

## Instructions

1. **Mix the spices:** In a small bowl, combine the paprika, onion powder, garlic powder, salt, thyme, oregano, cayenne pepper, black pepper, and white pepper.
2. **Dip the fish:** Melt the butter and pour it into a shallow dish. Dip each red drum fillet into the melted butter to coat both sides.
3. **Apply the seasoning:** Generously pat the spice mixture by hand onto both sides of each buttered fillet.
4. **Sear / Blacken:** Place a cast-iron skillet over high heat until it is smoking hot. Drizzle a little extra melted butter into the pan, then add the fillets.
5. **Cook:** Sear uncovered for 3 to 4 minutes per side until a dark, flavorful crust forms and the fish flakes easily with a fork.
6. **Serve:** Plate immediately and squeeze fresh lemon juice over the top.