Blackened Red Snapper

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Ingredients

Blackened Seasoning:
1 heaping tablespoon paprika
2 teaspoons salt
1 heaping teaspoon garlic powder
1 heaping teaspoon onion powder
1/2 teaspoon ground cayenne pepper
1 teaspoon freshly ground black pepper
1/2 teaspoon leaf thyme
1/2 teaspoon leaf oregano

4 red snapper fillets, about 6 to 8 ounces each
3 to 4 tablespoons melted butter, plus more for serving

Directions

Mix the blackened seasoning ingredients well and funnel into a shaker.

Heat a large cast iron skillet over medium-high heat until very hot.

Brush red snapper fillets all over with butter; sprinkle with blackened seasoning. Place, skin side down, in hot skillet; drizzle a little more butter over each fillet. Cook for about 4 minutes, until blackened; turn fillets carefully and drizzle with another small amount of butter.