

Red Snapper Francese

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Ingredients

4 – 1" thick red snapper fillets
2 lemons, juiced
 $\frac{1}{4}$ cup all purpose flour
 $\frac{1}{2}$ tsp ground white pepper
1 tsp salt
1 cup vegetable broth
1 stick butter
3 tablespoons grape seed oil
3 eggs beaten
1 tablespoon chopped parsley

Directions

Rinse and pat snapper fillets dry, season both sides of the fillets.

In a shallow dish, mix the salt and pepper into the flour.

Heat a heavy skillet over medium and add the oil.

When the oil begins to shimmer, lightly coat each filet in the egg, then the flour, and place into the hot skillet.

Cook 2-3 minutes on each side and then transfer to a warm plate.

In the same skillet, add the broth and simmer until reduced by a $\frac{1}{4}$. (3/4 broth remaining)

Remove skillet from heat. Add butter and whisk into the broth until well combined.

Add the lemon juice and parsley.

Pour sauce over fillets and serve with a side of vegetables, pasta, potatoes, or grits.