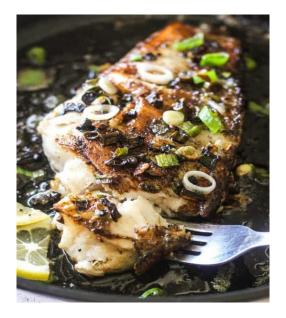
Buttery Golden Tilefish



Serves 4-6

Ingredients

- 2lb Golden Tilefish
- Freshly ground black pepper
- Kosher salt
- 2+ Tb. unsalted butter
- Pinch red pepper flakes
- 1 whole clove garlic, peeled
- 1 lemon, zested
- 2 Tb. chopped scallions/green onions

Instructions

- 1. Pat fish dry and lightly sprinkle each fillet with salt & pepper.
- 2. Heat butter, red pepper flakes and garlic in a non-stick skillet over low/medium heat.
- 3. After a couple of minutes, once the garlic starts to turn brown, remove it from pan.

- 4. Increase heat to medium. Add fillets and cook 1-2 minutes to brown the first side, then flip each fillet and spoon the butter over each piece.
- 5. Cover pan lightly for about 1 minute.
- 6. Remove cover then spoon butter over each fillet. Keep spooning 1-2 minutes (depending on thickness of your fillets) until they achieve a roasted look. 145 degrees F

Note: you may have to tip the pan to fill your spoon with butter each time.

- 7. Turn off heat and remove from pan.
- 8. Sprinkle with lemon zest, lemon juice and scallions/chives before serving.