**Blackened Fish**

RECIPE

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**INGREDIENTS**

* 24 fish fillets, 4 oz each
* **1/3** cup oil
* 1 ½ sticks of butter
* 4 ½ teaspoons garlic powder
* 1 tablespoon salt
* 1 tablespoon pepper
* 3 tablespoons paprika
* 2 tablespoons oregano
* 1 tablespoon cumin
* 3 tablespoons brown sugar
* Optional Ingredients

thyme, onion powder, cayenne, lemon slices

**DIRECTIONS**

1. Combine seasonings and brown sugar in a small bowl.
2. Rub seasonings over fish.
3. Heat small amount of oil and 2-4 tablespoons of butter in a skillet over medium-medium high heat.
4. Add fish fillets to fill the skillet not overcrowding and cook 3 minutes on each side or just until done. Keep in warmer until all fish is cooked and ready to serve.
5. Wipe out pan and add oil and butter to brown additional fish fillets. Continue until you are done cooking all fillets.

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| **Prep Time:** 20 minutes | **Cook Time:** 20 minutes | **Total Time:** 40 minutes | **Yield:** 24 servings |