



LOUISIANA
+ COASTAL COOKING +

wyes  PBS

Redfish on the Half Shell

Chef Devan Giddix

Bourbon House

4 redfish fillets, skin & scales intact
2 Tbsp Creole seasoning
1 lb jumbo lump crabmeat
2 Tbsp green onion
2 lemons, peeled
1 shallot, minced
1 Tbsp vegetable oil
1 sprig fresh thyme
6 black peppercorns
1 bay leaf
½ cup white wine
1 Tbsp heavy cream
1 cup unsalted cold butter, chopped into cubes
Kosher salt and white pepper

TO COOK FISH: Preheat the grill to medium low. Season the redfish with Creole seasoning. Place skin side down on the grill and cover loosely with foil and grill for 5-10 minutes until the fish flakes easily.

FOR SAUCE: In a two-quart saucepan, add lemons, 1 Tbsp butter, shallot, thyme, bay leaf, peppercorns, white wine, and reduce until almost dry. Add heavy cream and reduce for one more minute, or until syrupy. Over medium heat, whisk in cold butter a little at a time, stirring to incorporate after each addition. Strain, season with salt and white pepper to taste. Keep warm.

Add crabmeat and green onion to lemon butter and warm through. Place one fillet on each plate, ladle equal portions of crab and sauce over each. Garnish with flat leaf parsley.