

Our State eats

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Whole Red Snapper *with Herbs*

Yield: 4 servings.

- 1 whole red snapper, cleaned and scaled**
- 3 tablespoons olive oil**
- 1 tablespoon butter**
- Salt**
- Freshly ground pepper**
- Juice of 1 lemon**
- 1 lemon, sliced**
- 3 tablespoons rice wine vinegar**
- ¼ cup chopped scallions**
- ¼ cup celery leaves**
- ¼ cup chopped chives**

Pat snapper dry with paper towels.

In a large cast-iron or heavy skillet over medium heat, combine olive oil and butter until butter begins to bubble. Liberally salt and pepper snapper on both sides, then place it in the skillet. Cook for 5 to 7 minutes, then turn fish over using a wide spatula.

Add lemon juice, lemon slices, rice wine vinegar, and chopped scallions. Cover skillet and continue cooking fish on medium heat for 5 to 7 minutes. Remove lid and add celery leaves and chives. Spoon pan liquids over fish and herbs. Remove skillet from heat and let fish rest, covered, for 5 minutes before serving.



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