Pompano with Blue Crab

Ingredients

1/2	cup dry white wine
1/4	cup shallots, minced
3	tablespoons fresh Florida lemon juice
1	cup heavy cream
1/4	cup unsalted butter, cut into 1/2-inch cubes
1 1/2	teaspoons grated lemon peel
8	ounces fresh Florida blue crabmeat
	salt and pepper to taste
3	tablespoons olive oil
1	tablespoon shrimp boil or seafood seasoning
4	6- to 8-ounce Florida pompano fillets, skinless
1	bunch fresh Florida parsley, chopped

Preparation
Combine wine, shallots and lemon juice in small saucepan. Boil over medium-high heat until mixture is reduced to 1/3 cup. Add cream; simmer 5 minutes until thickened. Add butter cubes a few at a time and whisk until melted. Stir in lemon peel. Add crabmeat to sauce and heat through. Add salt and pepper to taste; set aside and keep warm. In a large skillet, heat oil over medium-high heat. Season fillets with seafood seasoning and add to pan; cook 4 minutes per side until opaque in center. Place fillet in center of serving plate and top with crabmeat. Spoon additional sauce over all; sprinkle with parsley and serve.

Yield
4 servings

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461 N. Harbor City Blvd.
Melbourne, FL 32935

www.moonsamazingseafood.com
jay@moonseafood.com