



## Red Snapper & Blue Crab

### Ingredients

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

### Preparation

Preheat oven to 350 degree F. Season fillets and place in a greased oven proof dish. Set aside. In small saucepan, combine wine, shallots and lemon juice over medium-high heat; boil until mixture is reduced to 1/3 cup. Stir in cream slowly; simmer 5 minutes until thickened. Whisk in the butter 1 tablespoon at a time until melted. Stir in lemon peel, crab meat, salt and pepper and heat through. Top fillets with crabmeat mixture and bake 20 minutes until fillets are cooked through and opaque in center. Sprinkle with parsley and serve.

### Yield

4 servings



**321-259-5958**

Fax: 321-872-0434

461 N. Harbor City Blvd.  
Melbourne, FL 32935

[www.moonsamazingseafood.com](http://www.moonsamazingseafood.com)  
[jay@moonseafood.com](mailto:jay@moonseafood.com)