



From Our Boats To Your Table!

Citrus Seared Tripletail

Ingredients

- 4 Tripletail filets 4oz. ea
- 1 Lemon
- 1 Lime
- 2 lg. Oranges
- Butter
- Kosher or Sea salt
- Black Pepper

Directions

Preheat the oven to 275°F. Using a zester, shave off the rinds of the lemon, lime and oranges. Season both sides of the tripletail with salt and pepper only. Apply a generous amount of the citrus shavings to both sides of the fish and pat them down.

Saute the fish in butter on Medium-high heat, or on an electric griddle set to 350°F. Once the fish is cooked halfway through, flip it over and cook the other side equally. If the citrus shavings start to burn, turn down your burner, they should be an appealing amber color when finished.