



SEA EAGLE MARKET

From our boats to your table!

Baked Red Drum

Serves 4-6

Ingredients

- 1 1/2 to 2 pounds fresh fillets
- dash of pepper
- 1 teaspoon salt
- 1 teaspoon ground sweet paprika
- 2 Tablespoons fresh lemon juice
- 2 teaspoons finely chopped onion
- 1/4 cup melted butter

Directions

- Place fish in a lightly buttered shallow baking dish, skin side down. In a cup, combine remaining ingredients. Pour over redfish fillets and bake at 350° for 20 to 25 minutes. The baked redfish should flake easily with a fork when done.