



Creole Salmon

Tools of the Trade

- Chef's Knife
- Nonstick Skillet
- 1 Fish Spatula and 1 regular

Ingredients

- Extra-virgin olive oil, fill half of the skillet
- Unsalted sweet cream butter or creole compound butter
- Plastic cutting board
- Kosher Salt, Course
- Dreux Boys Creole Seasonings 1940 Medium
- Salmon Filet - skinless
- 1 lemon

Directions

1. Remove the bones from the fish
2. Cut into serving size portions
3. Add Olive oil to the pan, medium heat
4. Rinse and dry the fish with paper towel
5. Add a heavy layer of Dreux Boys Creole Seasonings 1940 Medium to fish
6. Lay the fish in the pan, seasoned side down, set timer 2 minutes (this is the presentation side)
7. Season the top side while the fish is cooking
8. Flip it, set 2 minutes timer
9. Remove to the serving plate
10. Squeeze fresh lemon juice over the fish
11. Add a pat of butter or creole compound butter to the fish
12. Dust with 1940 Dreux Boys (*remove this step if you use creole compound butter*)
13. Small pinch of kosher salt, serve

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