

CAPE COD COMMERCIAL
**FISHERMEN'S
ALLIANCE**



Blackened Striped Bass or Bluefish
courtesy Captain Bruce Peters, Capeshore Charters

Serves four-six.

Ingredients:

- 1 side of striped bass or bluefish (approximately 2-3 pounds), cut into 4-6 piece filets
- 1 teaspoon cayenne pepper
- 1 teaspoon black pepper
- 1 teaspoon white pepper
- 1 teaspoon paprika
- 2 teaspoons salt
- 1 teaspoon ground cumin
- 1 teaspoon ground thyme
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon ground oregano.
- 3-4 Tablespoons of butter

To prepare for the blackening, first put your filets in the freezer (laid flat) to briefly chill while you mix up the spices. Turn on the propane barbecue on HIGH. Place a well-seasoned (with high temp oil) cast iron pancake griddle on the grill and close it to heat up for 10-15 minutes.

While the fish is chilling and the griddle is heating, mix all of the spices together in a small bowl, spooning them into a shaker top glass jar when done. (like a pizza place has for parmesan cheese)

Melt the butter in the microwave and set aside. Take the recently just chilled (not frozen) filets out of the freezer and dip your fingers into the melted butter and spread a glaze over the fish on both sides. Sprinkle the blackening seasoning over ONE side of the fish and carry out to the grill. Place the fish on the super-heated griddle and sprinkle the seasoning mixture on the other side and close the lid on the grill.

After 3-4 minutes open and turn the fish over for about 2-3 minutes more. It will have made a wonderful spicy crust on the bluefish and a nice blackening to the bass.

Serve with a nice tartar sauce (Cain's or Bookbinder's) on the side with a salad and corn on the cob.

Buon appetito!