



# LAKE CHARLES



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# BLACKENED SNAPPER WITH GULF SEAFOOD TOPPING

CHEF BRETT BALDWIN | LANDRY'S SEAFOOD HOUSE  
AT GOLDEN NUGGET | LAKE CHARLES, LOUISIANA

## BLACKENED SNAPPER

1 8 oz. snapper fish filet  
2 tablespoons blackening seasoning  
1 tablespoon olive oil

Lightly oil flat-top grill or sauté pan using olive oil. Heat grill to 400° or medium-high on stove. Cook snapper for 3 minutes on each side, coating both sides with blackening seasoning. Remove from heat and place onto serving plate.



## GULF SEAFOOD TOPPING

8 21/25 size shrimp, peeled and deveined with tails removed  
2 oz. jumbo lump crab meat  
2 tablespoons blackening seasoning  
1 tablespoon olive oil  
1 lemon wedge  
1 pinch parsley

Toss oil, blackening seasoning, and shrimp together until shrimp are coated. Heat grill to 400° or medium-high on stove. Place shrimp onto grill or sauté pan, being careful not to stack the shrimp. Cook until shrimp turn pink. Add 2 oz. of jumbo lump crab meat to the shrimp. Fold mixture together using spatula, and cook for one minute. Using a slotted spatula, lift the Gulf Seafood Topping from grill or pan and place on top of snapper. Garnish with lemon wedge and pinch of parsley before serving. *Serves one.*