

---

# Red Snapper Lightly Blackened with a Raisin and Pecan Sauce

*Chef Jean-Pierre Pellet - The Colony Beach and Tennis Resort - Longboat Key, FL  
Sarasota's Chef Du Jour - 1992*

Servings: 2

**2 (5 to 7 ounce) red snapper fillets**  
**Cajun or Blackening seasoning**  
**1/4 cup olive oil**  
**1 large shallot, chopped fine**  
**1/2 cup pecan halves**  
**1/2 cup white raisins**  
**1/2 cup chicken stock**  
**4 tablespoons whole butter**

Lightly coat both sides of the two fillets with blackened seasoning

Cook the fillets in a hot cast iron skillet until done. Set aside.

In a separate skillet, heat two ounces of olive oil. Add one shallot, chopped fine, two ounces of pecan halves and two ounces of raisins (white if available). Cook for 1 minute. Add 1/2 cup of chicken stock. Reduce the heat and slowly add four tablespoons of whole butter, stirring constantly until the sauce thickens.

Pour the sauce over the fish. Serrve with your favorite vegetable and rice.

## Seafood

---

*Per Serving (excluding unknown items): 428 Calories; 45g Fat (92.4% calories from fat); 2g Protein; 6g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 538mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 9 Fat.*