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Cajun Snapper

Ingredients

- 2 lb Snapper (filetted)
- 1 ts Red pepper flakes
- 3 tb [Hot Pepper sauce](#)
- 2 tb Ground dill
- 6 ea Scallions chopped
- 1 ts Salt
- 4 tb Chopped green Bell pepper
- 4 tb Chopped red Bell pepper
- 1 ts File' powder
- 1 c Sauterne wine

Instructions

Lay snapper filets in a pan that you have sprayed liberally with Pam. Mix wine, [Hot Pepper sauce](#), peppers, salt, dill, and file' powder together. Pour this mixture over the fish. Cover the pan and marinate for 2-6 hours. Over night is good too! Broil fish either in oven or on a grill. Sprinkle the onion over the fillets while cooking.

Courtesy of Meal-Master, Joew LaForte, Slidell-La., Cajun to the max!, Circa 1988

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