Fish

- Grilled Red Drum

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We made this using fresh caught Red Drum from Lake Calaveras. When finished you should be able to easily separate the skin from the meat using a fork. Leaving the scales on protects the fish from burning on the high heat, while the high heat allows the fish to cook quickly enough that it does not dry out.

1. Leave the scales on the filets

2. Rub the meat side with a ton of butter then season with a cajun style seasoning

    The following spice mix is enough to make several filets:

    - 1 teaspoon black pepper
    - 1 teaspoon cayenne pepper
    - 1 teaspoon celery seed
    - 2 tablespoon sweet paprika
    - 1 tablespoon garlic powder
    - 1 tablespoon dried thyme
    - 1 tablespoon dried oregano

3. Grill on high heat until fish is flakey. Place on the grill scale side down, do not flip

    Our fishing guide recommended that you place it meat side down for a moment and then flip to the scales to finish cooking, but after trying it both ways I feel like doing this only resulted in making mess of my grill. The picture is of that experiment

