

SILVER FIN FRIED STRIPS

(4 servings)

Ingredients:

16 strips of silver fin fish (boneless if possible)

2 eggs

1 cup of Kleinpeter half & half for egg wash

1 cup of Louisiana Fish Fry seasoned flour

Peckapepper mango sauce for dipping

Directions:

Preheat fryer to 350 degrees. In a bowl, crack 2 eggs. Stir well, and then add half & half. Stir. This will be the egg wash for your fish.

Place the silver fin strips into the egg wash and then coat each strip with the seasoned flour. Fry until done. Serve with Peckapepper mango sauce.

SILVER FIN ALMONDINE

(4 servings)

Ingredients:

4 filets of silver fin fish

2 tablespoons of olive oil

2 ounces of unsalted butter

3 ounces of white wine

1 tablespoon of lemon juice

½ cup of roasted almonds

Seasoning to taste

Directions:

Season silver fin to taste. In a sauté skillet, preheat olive oil and butter until very hot. Place seasoned silver fin filets in skillet and brown both sides. Add white wine and lemon juice and cook over medium to high heat for 5 minutes or until done. Top silver fin filets with sauce and roasted almonds.

SILVER FIN WITH FRESH BERRIES

(4 servings)

Ingredients:

4 silver fin filets

2 ounces of each: raspberries, blueberries, strawberries and grapes of your choice.
2 tablespoons of pecan oil
2 ounces of unsalted butter
2 tablespoons of Kleinpeter cream
3 ounces of white wine
1 lemon
1 orange
Seasoning to taste

Directions:

In a sauté skillet preheat oil and butter until very hot. Place seasoned silver fin in skillet and brown both sides. Add white wine and juice from lemon and orange. Bring to a boil. Then add berries and boil for 3 minutes over medium to high heat.

SILVER FIN CAKES

(4 servings)

Ingredients:

1 pound of silver fin white meat
4 ounces of melted, unsalted butter
1 tablespoon of Dijon mustard
1 tablespoon of lemon juice
1 egg
1 ounce of bread crumbs
Seasoning and hot sauce to taste

Directions:

Poach or steam silver fin meat until fully cooked. Break fish into pieces to remove bones. Place all the meat into a mixing bowl and add butter, mustard, egg and lemon juice. Mix well. Add bread crumbs. Season to taste. Make into small cakes. Roll into egg wash and seasoned flour then fry.

Grilled Silverfin

Creole seasoning
Onion powder
Garlic powder
Black pepper
Thyme

½ lemon

½ lime

Season fish. Apply lemon and lime juice to seasoned fish and let fish marinate 15 minutes. Baste fish with melted butter before applying to grill, and then baste fish occasionally on grill.

Smoked Silverfin

5 pounds fish fillets, skin on 1 quart water

1/2 cup non-iodized salt

1/2 cup granulated sugar

3 ounces rum

1 ounce lemon juice

3 cloves garlic

1/4 teaspoon lemon pepper

3 whole bay leaf

2 tablespoons mustard seed

1 tablespoon whole allspice

2 teaspoons black peppercorns

2 teaspoons whole cloves

1 teaspoon ground ginger

1 teaspoon hot pepper flakes

2 inch cinnamon stick, crushed

1 teaspoon cardamom

Mix all ingredients and marinate fish for 24 hours in your refrigerator.

Rinse fish with cold water and pat dry with paper towel. Let fish dry for 1 hour before placing in smoker.

Spray rack with non-stick spray and place fish skin side down. Smoke at 170 degrees for 4 hours with hickory chips.

Turn smoker up to 200 degrees for approximately 1 -2 hours. Check fish during that time for desired consistency.

Remove from smoker and allow to cool. Place in container in the refrigerator overnight.

Ready to serve.