

BLACKENED HANDLINE CAUGHT ATLANTIC STRIPED BASS

with old bay esquites

INGREDIENTS

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| 3 tablespoons (tbsp)
butter, divided | 3 tbsp mayonnaise |
| 2 cups fresh corn kernels | 1 tbsp fresh squeezed
lime juice |
| 1/2 cup diced red pepper | 5 teaspoons (tsp) OLD BAY®
Seasoning, divided |
| 2 tbsp sliced green onion | 4 (6 ounces each) Handline
Caught Atlantic Striped Bass
filets, skin removed |
| 2 tbsp diced jalapeño
pepper, (optional) | 1 tbsp oil |
| 2 tbsp chopped fresh cilantro | |
| 3 tbsp grated Cotija cheese | |

INSTRUCTIONS

1. Heat 2 tbsp of the butter in large skillet on medium - high heat until lightly browned. Add corn kernels and red pepper. Cook, tossing occasionally, until corn is golden brown and peppers have a slight char. Remove pan from heat.
2. Stir green onion, jalapeño and cilantro into skillet. Allow mixture to cool to room temperature. Once cooled, add Cotija cheese, mayonnaise, lime juice and 1 tsp of the OLD BAY. Set aside until ready to serve.
3. Season tops of fish filets with remaining OLD BAY. Heat remaining butter and oil in clean nonstick skillet on medium - high heat until butter is lightly browned. Carefully place filets in pan, seasoned side-down. Cook 2 to 3 minutes until seasoning has formed a golden brown crust. Flip filets over and reduce heat to medium. Cook 3 to 4 minutes longer or until cooked through and fish flakes easily with a fork.
4. Divide Esquites among 4 serving plates. Place Blackened Atlantic Striped Bass over top to serve.

