

EVERYTHING YOU WANTED TO KNOW ABOUT...  
**RED SNAPPER** ...and weren't afraid to ask!



472-HIKE



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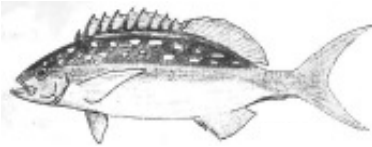
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American Red Snapper



Yellowtail Snapper

Description: Moist sweet white flesh, probably the most classic of all Florida fishes, sweeter and more tender than grouper. Snappers are one of the most important fish families (*Lutjanidae*) of the tropical seas. While there is only one true species known as Red Snapper (*Lutjanus Campechanus*), many other snappers as well as some other species of fish are passed off as Red Snapper. While not in the snapper family, Yellowtail Snapper (*Ocyurus Chrysurus*) is comparable and sometimes favored over Red Snapper. Some of the more common snappers include:

<b>Mangrove (Gray) Snapper</b>	( <i>Lutjanus Griseus</i> )	<b>Mutton Snapper</b>	( <i>Lutjanus Analis</i> )
<b>Hambone Snapper</b>	( <i>Lutjanus Buccanella</i> )	<b>Silk Snapper</b>	( <i>Lutjanus Uiuanus</i> )
<b>Lane Snapper</b>	( <i>Lutjanus Synagrus</i> )	<b>Cubera Snapper</b>	( <i>Lutjanus Cyanopterus</i> )
<b>Schoolmaster Snapper</b>	( <i>Lutjanus Apodus</i> )	<b>Dog Snapper</b>	( <i>Lutjanus Jocu</i> )

When fileted and skinned before cooking, the taste and texture of these fish are hard to differentiate from genuine American Red Snapper. That is why we buy all of our Snappers whole, so that we know what we are buying. As with Grouper, the size of the fish (which determines the size of the filet), is very important. A 2 lb. Red Snapper will have more similar characteristics to a 2 lb. Lane Snapper than it will to a 20 lb. Red Snapper! Hog Snapper (*Lachnolaimus Maximus*) and Silver Snapper (*Calamus Bajonado*), while being premium table fish, are not in the true snapper family. Both fish are highly recommended as a substitute for, or as a change from Red Snapper as they are all sweet, tender and finer fleshed than a true Red Snapper. Snapper is equally suitable for sauteeing, baking, broiling or poaching, either fileted or whole.

**Snapper Four Seasons\***

Ingredients (serves four)

Four 1/2 lb. snapper filets      Lemon Pepper  
 2 Tbls. Butter                      1/2 cup Cooking Sherry

Cooking Directions

Melt butter in saute pan at medium heat. Sprinkle lemon pepper on top of snapper filets. Place filets, seasoned side down in pan and cook 3-5 minutes. Flip fish, add sherry and cover pan, cooking another 3-5 minutes. Remove from heat and serve with the seasoned sherry butter sauce from the pan.

\*Named not for the restaurant of the same name, but rather for the four flavors, butter, lemon, pepper and the most important....SHERRY, Sherry baby!

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