**LUKE’S STYLE OF BLACKENED FISH**

**I absolutely love blackened fish but not necessarily all the smoke and somewhat dry finished product when the conventional method employing a white hot skillet is used.**

**I use a cast iron skillet and heat the butter to where it just begins to sizzle but not smoke. Then, I liberally dust one side of the fillet with blackening seasoning (I’ve found the large bottle of Cabela’s Blackening seasoning to be one of the best). After about 4 minutes, I dust the top side of the fillets and flip them. The process takes less than ten minutes, start to finish and the finished product is moist and juicy. On a recent fishing trip up in Saskatchewan, our group ate fish every day, using a wide variety of recipes. This one came out on top. I think you will enjoy fish prepared this way!**