

THE COUNT COOKS!

with THE COUNT of BUENA VISTA WINERY



COUNT'S CAJUN RED SNAPPER

INGREDIENTS:

For The Seasoning Mixture:

- 1 teaspoon kosher salt
- 1/2 teaspoon freshly cracked black pepper
- 1/4 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried oregano
- 1/4 teaspoon garlic powder
- 1/4 teaspoon onion powder

For the Fish:

- 2 red snapper filets
- 2 tablespoons avocado oil
- 1 lemon, cut into wedges
- Fresh parsley

For the Chef:

- One glass of Buena Vista Private Reserve Chardonnay



WINE PAIRING: Buena Vista Private Reserve Chardonnay

CALIFORNIA'S FIRST PREMIUM WINERY
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1. Make the seasoning mixture: In a small bowl, mix all of the seasoning mixture ingredients together.
2. *Cook the Fish:* Generously coat the flesh side with the seasoning mixture.
3. Pour yourself a glass of the **Buena Vista Private Reserve Chardonnay**. Allow your first perception to be the abundant acid of this Chardonnay, examine how it makes your tongue tingle. As you swallow notice the flavors of apricot and peach; note how long the aftertaste lingers, and anticipate how the Chardonnay's bright fruit may cool the onslaught of heat from the spices.
4. Heat 2 tablespoons of avocado oil in large skillet.
5. When very hot, place fish filets flesh side down, cook until a blackened crust has formed and the fish is almost cooked through, about 6 minutes.
6. Flip the fish onto the skin side--press down with spatula to flatten the filet. Continue to cook until the fish flakes easily, about 3 more minutes.
7. Carefully transfer the fish to plates and serve with a wedge of lemon and garnish with fresh parsley.
8. Pour yourself another glass of **Buena Vista Private Reserve Chardonnay** and enjoy with the Cajun Red Snapper. Plan a trip to New Orleans as soon as possible.