

## PECAN-CRUSTED GROUPER

### Ingredients

- 1/2 cup pecan pieces
- 1/2 cup breadcrumbs
- 1pound grouper fillet, cut diagonally into 4-ounce pieces  
salt and pepper, to taste
- 1/3 cup flour
- 2 eggs, beaten
- 3/4 cup butter or margarine
- 1 lemon, juiced
- 1 bunch fresh Italian parsley, chopped

### Directions

1. Process the pecans and breadcrumbs in a food processor just until a coarse mixture form.
2. Season the fillet pieces with salt and pepper. Dredge in the flour; dip in the egg. Coat with the pecan mixture.
3. Melt 1/4 cup of the butter in a nonstick ovenproof skillet over medium-high heat.
4. Sauté the fish on 1 side until brown. Turn the fish.
5. Bake at 400 degrees F for 10 minutes or until the fillet pieces flake easily. Remove the fish to a warm platter; wipe the skillet.
6. Add the remaining butter to the skillet. Cook over high heat until the butter is foamy and dark brown, stirring constantly.
7. Add the lemon juice and parsley, stirring until combined.
8. Pour over the grouper. Serve immediately.

