



"Red Snapper Amandine"

3 lbs. red snapper fillets
2 cups flour
1/2 cup sliced almonds
6 tbsp. butter

2 tbsp. lemon juice
1 cup milk
2 eggs

Mix eggs into milk. Roll fish fillets in flour, then dip them in egg and milk mixture, and back into flour. Sprinkle the slices with salt and pepper. Saute them in hot fat in a large pan. Cook about 5 minutes on each side or until golden brown.

Almond sauce: Spread almonds on a cookie sheet and heat them in a moderate oven until golden brown. Melt butter in a saucepan and allow it to brown. Add lemon juice and browned almonds. Heat one minute and ladle over fish. Serve Hot.

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