

Pecan Crusted Redfish

Mansurs on the Boulevard ~ Chef Chris Motto

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Opened 1989 Begin your culinary journey by relaxing to the sounds of nightly classical & jazz piano. Mansurs contemporary Creole cuisine blends imaginative new ideas with centuries old techniques & fresh bountiful ingredients that make Louisiana cuisine what it is. Ease on down to the Boulevard for a unique & memorable evening.

- 1 quart all-purpose flour
- 2 cups chopped pecans
- 2 Tbsp Mansurs steak seasoning
- 4-5 eggs
- 1 quart milk
- 6-8 – Redfish fillets (or thinly cut flakey white fish)

Combine eggs & milk & whisk to make egg wash.

Combine flour, pecans & steak seasoning in food processor until uniform. Dust fish lightly with flour, then dip in egg wash & back into pecan flour to coat fish. Pan sear until golden brown, flipping halfway through until fish is cooked.



Creole Pecan Gastric

- ½ cup butter pecan or cane syrup
- 1 Tbsp Creole mustard
- 2 Tbsp sherry vinegar
- pinch crushed red pepper flakes

Combine all ingredients & reduce by ⅓ or until desired consistency. Recommended to serve with mashed sweet potatoes as pictured above or even sautéed spinach.

Serves – 6-8

As always, Bon Appetit!