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Calandro's RECIPE

DENICOLA'S BLACK DRUM with SPINACH BISQUE TOPPING (for Lent) Part 1 - Fresh Seared Black Drum Serves 2-4

1 Fresh Lemon

1.5 lbs. Calandro's Black Drum Filets (deboned)

Chef Paul Prudhomme's Seafood Magic
Sea Salt & Pepper (to taste)

2 tbsp. Calandro's Tuscan Dream EVOO
2 tbsp. Somerdale English Butter



Preheat your oven to 225 degrees. While the oven is preheating, rinse and pat your filets dry with a paper towel. Then lightly coat the filets with EVOO and sprinkle both sides with seafood seasoning, salt and pepper to taste. Next, cover the bottom of a black iron skillet with EVOO, heat on medium, and then add butter to skillet once hot. Grill the drum filets in the skillet for approximately 5 minutes per side, squeezing fresh lemon juice over fish prior to flipping. Finally, place skillet in your preheated oven (at 225 degrees) until the Spinach Bisque (Part 2 of this recipe) is done.

Check out our ad inside [eatplaylive](#) to complete this incredible Easter Seafood dish with Part 2 of the recipe – **the Creamy Spinach Bisque Topping!**