



The Seafood Center
Astoria, Oregon

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Blackened Pacific Rockfish

1/4 cup Cajun spice
2 tbsp flour
4 6 oz rockfish fillets

2 tbsp peanut oil
Lemon wedges

Mix together the Magic Dust and flour. Pat the fillets dry, and season with magic dust on both sides. Heat the peanut oil in a heavy pan until very hot. Add the seasoned fish and cook on both sides until dark in color, about 2-3 minutes per side. Serve immediately with lemon wedges.

Fried Green Tomatoes with Oregon Pink Shrimp Remoulade

4 medium green tomatoes,
sliced 1/2 inch thick
Salt & pepper to taste
1/2 cup flour
2 eggs, beaten

1/2 cup buttermilk
1 cup Panko bread crumbs
Vegetable oil
Oregon Pink Shrimp Remoulade
(recipe follows)

Season the tomato slices with salt & pepper and let sit 10 minutes. Mix together the beaten eggs and the buttermilk. Dredge each slice of tomato carefully in the flour, and then dip into the egg and buttermilk. Allow excess mixture to drip off, and then dredge each slice into the Panko bread crumbs until well coated. Put a quarter inch of oil into a heavy skillet and heat over medium high. Cook tomatoes for 4-6 minutes on each side, or until golden brown. Drain on paper towels and serve hot with the Oregon Pink Shrimp Remoulade.

Pink Shrimp Remoulade

1/2 cup extra virgin olive oil
1/4 cup red wine vinegar
Juice of 1 lemon
1/4 cup Dijon mustard
1/4 cup mayonnaise
Pinch paprika
Salt & pepper to taste
1 hard boiled egg, diced

1/2 cup celery, diced
1/4 cup green bell pepper, diced
1/4 cup green onions, chopped
2 tbsp sweet gherkins, diced
2 tbsp capers
2 tbsp parsley, chopped
2 lbs Oregon pink shrimp

Whisk together the olive oil, vinegar, lemon juice, mustard, mayonnaise, paprika and salt & pepper. Fold in the rest of the ingredients and chill for at least an hour or until use.