



## **Pan Seared Fish w/ Citrus Butter**

¼ cup lime juice  
¾ cup orange juice  
½ tsp. cornstarch  
1 tsp. lime zest  
1 tsp. orange zest  
½ cup butter  
2 TBS cilantro  
1 fillet fish of preference  
Salt/ White Pepper/ Flour  
Olive oil  
Butter

Place the juices in a small saucepan. Place the cornstarch into a little bowl and dissolve it with a little bit of the juices. Add to the pan. Add the zests. Mix constantly until liquid starts to boil and thicken a bit.

Add the butter and stir until melted. Add the cilantro and set aside.

Heat a large skillet until really hot.

Prep your fish by removing all extra bones. Season with salt and white pepper. If the fish has skin, dust a little bit of flour on the skin.

Add some olive oil to the very hot skillet. Place the fish in the skillet, skin side down. Press fish down with a spatula si skin sears and sets. Cook for about 3 minutes. Flip and cook for an extra 3 to 4 minutes.

Serve fish on a platter with the citrus butter. Enjoy!