



### **Blackened Roadkill-** Servings: Makes 4 servings

A nod to what could arguably be the dish of the eighties, blackened redfish. The technique works equally well with chicken

#### **Ingredients:**

1 teaspoon salt  
1 teaspoon minced fresh thyme  
1/2 teaspoon dried oregano  
1/2 teaspoon cayenne pepper  
1/2 teaspoon sweet paprika  
1/2 teaspoon ground black pepper  
1/2 teaspoon fennel seeds, crushed  
4 6-ounce halibut fillets  
2 tablespoons olive oil (peanut oil withstands a higher temperature)  
4 teaspoons butter



#### **Directions:**

Preheat oven to 400°F. Mix first 7 ingredients in small bowl. Place fillets on baking sheet. Brush on both sides with 1 tablespoon oil. Sprinkle top of each with seasoning.

Heat a heavy large skillet (preferably cast-iron) over high heat until very hot. Add remaining 1 tablespoon oil; swirl to coat. Place fillets, seasoned side down, in skillet. Cook until very brown on bottom, 1 minute. Return fillets, browned side up, to baking sheet. Place in oven; bake until just opaque in center, about 8 minutes. Top each with 1 teaspoon butter.

If using chicken, cut into strips and prepare the same as fish. Bake until juices run clear.

Serve on skewers.

Source: Martha Stewart (I think)