

## Seared Hogfish with Ginger Lime Butter

**Prep time**

10 mins

**Cook time**

4 mins

**Total time**

14 mins

Fresh Hogfish is awesome with this flavorful butter.

Author: My Delicious Blog

Recipe type: Seafood

Cuisine: Seafood

Serves: 2



### Ingredients

**For the Hogfish:**

- 2 Hogfish fillets, skinned, de-boned, dried with a paper towel
- 1 Tb. olive oil
- 1 Tb. unsalted butter
- Kosher salt
- Freshly ground black pepper

**For the Ginger-Lime Compound Butter:**

- 1 stick unsalted butter, room temperature
- 2 Tb. fresh ginger, peeled & grated
- Zest of one lime
- Zest of one lemon
- 2 Tb. fresh parsley (flat leaf or curly), minced
- ½ tsp. kosher salt
- ¼ tsp. freshly ground black pepper

**For the Mango-Cucumber Salsa:**

- ½ c. fresh mango, cut into small pieces
- ½ c. English cucumber, cut into small pieces (if using a regular cuke, peel & remove seeds before chopping)
- ¼ c. scallions, sliced thinly
- 2 Tb. red bell pepper, minced
- 1 tsp. fresh lime juice
- 1 tsp. honey
- Salt and pepper to taste

### Instructions

1. Prepare the compound butter by combining all ingredients in a mixing bowl and stirring until well combined. Transfer to a small serving bowl (for easy scooping) and refrigerate until ready to serve. OR place the butter on a piece of parchment paper or plastic wrap and tightly roll into a narrow log. Pinch ends of the log and refrigerate at least one hour (this method allows you to slice off a few servings at a time). You can even freeze what you don't use, up to 6 months.
2. Prepare the salsa by mixing all ingredients together then refrigerating about 1 hour.
3. When ready to cook the fish, heat a non-stick skillet to medium/high and add olive oil and butter.
4. Lightly salt & pepper each fillet, then place in pan. Since the fillets are usually thin, it only takes about 1-2 minutes on each side.
5. Remove to serving dish and, while hot, top with a generous amount of butter.
6. Serve alongside pretty green lettuce topped with the Mango-Cucumber Salsa.

### Notes

Compound Butter may be kept in the refrigerator for up to 1 week (but it probably won't last that long because it's so yummy!). It can also be frozen (in a tight container) for up to 6 months.

Recipe by My Delicious Blog at <https://www.mydeliciousblog.com/seared-hogfish-with-ginger-lime-butter/>