



Cast Iron Black Drum

Ingredients

Black Drum Fish
Olive Oil
Butter
Lemon
Seasoning

Instructions

1. Season both sides of the black drum filets. I used Chef Paul's Seafood Magic but salt and pepper work fine too.
2. Place your cast iron skillet on a medium to high heat, coating the bottom with olive oil and two tablespoons of butter.
3. Place the drum in the skillet. Cook for 5 minutes and flip. Squeeze lemon over the fish at this point.
4. Cook for another 5 minutes and flip again. Squeeze more lemon. Fish should be done but check by cutting into thickest part of fillet. There should be no opacity but white as paper all through the fish.