

*The McCutchen House*  
C I T R U S   R E D   S N A P P E R

**INGREDIENTS**

1/2 cup    onions, finely chopped  
1/4 cup    orange juice  
2 tspn.    orange peel, grated  
1 tspn.    salt  
4 each    red snapper fillets, skin on  
1/8 tspn.    nutmeg  
1/8 tspn.    ground black pepper

(Serves 4)

**DIRECTIONS**

In a shallow baking dish, mix together the onions, orange juice, orange peel, and salt.

Dip each snapper fillet into the liquid mixture and place them skin side up in the mixture to marinate for thirty minutes.

Turn the fillets over and dust the tops with the nutmeg and black pepper. Bake the snapper with the liquid at 400° F for 12 minutes, basting occasionally with the cooking liquid.

Once the fish flakes easily with a fork, it may be served directly from the baking dish.