***NR# 160 Blackened Fish***

***Serving Size: 4oz***

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| **Ingredients** | **25 Servings** | **50 Servings** | **100 Servings** |
| Pollock or any fish | 7.5 lbs | 15 lbs | 30 lbs |
| Vegetable oil | 1/4c | 1/2c | 1c |
| Spanish Paprika | 1/8c | 1/4c | 1/2c |
| Table salt | ¼ TBSP | ½ TBSP | 1 TBSP |
| Cayenne pepper | 1.5 TBSP | 3 TBSP | 6 TBSP |
| Ground cumin | 1.5 TBSP | 3 TBSP | 6 TBSP |
| Ground thyme | 1.5 TBSP | 3 TBSP | 6 TBSP |
| Ground white pepper | ½ TBSP | 1 TBSP | 2 TBSP |
| Onion powder | 2/3 TBSP | 1 1/3 TBSP | 3 TBSP |
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***Instructions:***

1. ***Wash hands with soap and water***
2. ***Coat fish with oil***
3. ***Combine spices, mixing well***
4. ***Dredge fish through spice mixture, coating both sides well.***
5. ***Grill fish for 1-2 minutes on each side.***
6. ***Remove from grill and arrange in single layer on baking sheet.***
7. ***Bake in oven at 325F for 5-10 minutes.***

CCP: Cook to a minimum internal temperature of 160 degree F (71 degree C) for 15 seconds. CCP: Hold or serve hot food at or above 140 degree F.