



## Sweet Potato Crusted Grouper with a Cracked Black Pepper Honey Butter Sauce

### Ingredients

4 grouper fillets

For Crust:

2 sweet potatoes, shredded & squeezed to remove excess moisture

1/2 T fresh, chopped thyme

2 T fresh pureed ginger

1 cup plain bread crumbs

Salt and pepper to taste

For Butter Sauce:

2 cups good chardonnay

1/2 cup honey

1/4 cup cracked black pepper

1 shallot, chopped

1 pound unsalted butter, cubed

Juice of 1 lemon

### Directions:

1. Preheat oven to 450 degrees.
2. Combine sweet potatoes, thyme, ginger and bread crumbs. Set aside.
3. Dust grouper fillets in flour, shaking off excess. Dip in egg wash. Top fillets with sweet potato crust.
4. In preheated saute pan, cook the grouper crust side down until brown and crispy. Remove from saute pan. Turn so crust side is up and finish cooking in oven.
5. Combine wine, shallot, honey, pepper and lemon juice in saucepan. Reduce until nearly gone.
6. Let the reduction rest a minute to cool before adding butter. Add butter one cube at a time over low heat while constantly stirring until all of the butter is incorporated.
7. Season with salt to taste. Add more honey or lemon juice depending on your tastes.
8. Serve fish with butter sauce. Enjoy!

Recipe from Sea Captain's House.

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