

## Crispy Fried Red Snapper: Easy Whole Fish Recipe

Prepare to elevate your seafood game with this incredible



**OVEN**  
**375°F**

**TIME**  
**6-8 min**

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**SAVE**  
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### INGREDIENTS

2 medium red snapper, cleaned and scaled (whole fish)  
2 teaspoons salt  
1 teaspoon black pepper  
1 teaspoon paprika  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 teaspoon dried thyme  
1 teaspoon dried oregano  
1 lime, juiced  
1 cup all-purpose flour  
1/2 cup cornstarch  
Vegetable oil, for frying (enough to fill your skillet or pan to desired depth)  
Fresh parsley, chopped (for garnish)  
Lime wedges (for serving)

### DIRECTIONS

1. Let's get this delicious : Crispy Fried Red Snapper cooking!
2. Prepare the : Fish: Rinse the 2 medium red snapper under cold running water, inside and out. Pat them thoroughly dry with paper towels. Using a sharp knife, make 3-4 diagonal cuts (about 1/2-inch deep) on each side of the fish, reaching down to the bone. These cuts help the fish cook evenly and absorb more flavor.
3. Make : Seasoning Blend: In a small bowl, mix together the 2 teaspoons salt, 1 teaspoon black pepper, 1 teaspoon paprika, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon dried thyme, and 1 teaspoon dried oregano.
4. Season : Fish: Squeeze the juice of 1 whole lime all over the fish, making sure to get it inside the cavity and into the cuts. Then, generously rub the prepared spice mixture all over the fish, inside the cavity, and especially into the diagonal cuts.
5. Prepare : Dredging Mixture: In a shallow dish or a wide, sturdy pan, combine the 1 cup all-purpose flour and 1/2 cup cornstarch. Whisk them together until well blended.
6. Heat : Oil: Heat about 1 inch of vegetable oil in a large skillet (a cast-iron skillet works wonderfully here) over medium-high heat. The oil should be hot but not smoking, ideally around 350-375°F (175-190°C). You can test the oil by dropping a tiny pinch of the flour mixture in; it should sizzle immediately.
7. Dredge : Fish: Lightly dredge each seasoned red snapper in the flour and cornstarch mixture, making sure to coat all sides evenly. Gently shake off any excess flour.
8. Fry the : Fish: Carefully place one (or two, if your skillet is large enough without overcrowding) coated

fish into the hot oil. Fry for 6-8 minutes per side, or until the fish is beautifully golden brown and crispy on the outside. The cooking time will depend on the thickness of your fish. Caution: Be very careful when flipping the fish to avoid splattering hot oil. Use two spatulas if needed.

9. Check for : Doneness: The fish is done when the flesh is opaque and flakes easily with a fork at its thickest part.
10. Drain & : Serve: Remove the fried fish from the skillet and place them on a plate lined with paper towels to drain any excess oil. Garnish generously with fresh chopped parsley and serve immediately with fresh lime wedges on the side for squeezing.

## SWAPS & NOTES

Red Snapper: Look for fresh, vibrant red snapper. Ensure they are properly cleaned and scaled by your fishmonger.

Other whole fish like tilapia, porgy, or even smaller pompano can be fried using a similar method, though cooking times may vary.

Seasoning Blend: The combination of paprika, garlic powder, onion powder, thyme, and oregano is classic.

## TIPS FOR SUCCESS

Dry Fish is Key: Patting the fish thoroughly dry before seasoning and dredging helps achieve maximum crispness.

Score the Fish: The diagonal cuts help the fish cook evenly and absorb more seasoning, plus they look great.

Oil Temperature Control: Use a thermometer if possible.

Maintaining the correct oil temperature is crucial for crispy fish that's cooked through but not greasy.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

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