

Snapper

Red snapper is lean and moist, with a sweetly mild but distinctive flavor. The superb taste of this fish is evidenced by the number of other types of fish that, with just the slightest hint of red, masquerade in the marketplace as “red” snapper. The semi-firm meat is pinkish, with yellow tones, in a raw state, turning somewhat lighter when cooked. The trademark skin is a deep red along the back, fading to a pinkish-red underside. To aid in identification, domestic American red snapper is almost always sold with the skin on.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Grill, Poach, Sauté, Steam
Texture	Medium
Flavor	Mild/Moderate
Availability	January - December
Scientific Name	Lutjanus campechanus
Location	Mexico, United States