

PACIFIC RED SNAPPER
LUTJANUS PERU



DESCRIPTION:

Pacific Red Snapper, *Lutjanus peru*, are found in the Eastern Pacific, from southern California to the Gulf of California and Peru. They inhabit rocky and sandy bottoms offshore ~80m. The Pacific Red Snapper is reddish to pink in color with a silvery sheen.

EATING QUALITIES:

The flavor profile of Pacific Red Snapper is very similar to American Red Snapper. It is a lean, moist fish with a firm texture and a distinctive sweet, nutty flavor. It is versatile and handles mild or intense seasoning well.

FISHING METHODS AND REGULATIONS:

Fortune is receiving fish caught by a day boat fishery out of Loreto, Baja California. This is a co-op of fishermen that specialize in catching snapper by hook and line using California Squid as bait.

SOLD AS:

Whole, Fillets, Portions

NUTRITIONAL INFORMATION
 Per 3.5 ounce portion:

Calories	96
Total Fat	2 g
Saturated Fat	0 g
Protein	18 g
Sodium	57 mg
Cholesterol	35 mg

- COOKING METHODS**
- Broiled
 - Baked
 - Grill
 - Pan fried
 - Sautéed

HANDLING

Whole fish should be packed in flaked ice. Whole fish and fillets should be stored in a drain pan in the coldest part of the walk-in. Fillets should also be covered in ice although with a barrier, so the ice never touches the flesh.