

Smoked Trout

Catch your limit 1st. :)



Clean & cool ASAP after catching. (Remove head and fins when skinning.)

"The Recipe"

Soak hickory chips in **hot** water at least an hour.

Build a hot charcoal bed and move to the outer edges of the BBQ pit.

Place soaked hickory chips on charcoal.

Combine:

1/3 Stick Butter or Margarine

1/2 Tsp Garlic Powder

1 oz Lemon Juice

Microwave to blend ingredients above.

Brush mixture above inside & outside of each trout.

Wrap 2 strips bacon around each fish.

Place fish in center of grill away from charcoal.

Done when bacon is cooked. *(Turn over once. 15-30 minutes, depending on heat)*

Break bacon away with a butter knife.

Lift one side of fish away from back with knife.

Lift all bones out in one piece.

Just great tasting fish left. *(No bones)*

<http://free-reference.com/images/SmokedTrout.pdf>

<http://free-reference.com/recipe.htm>