

SWEET LAKE TROUT RECIPE

1 shot glass burbon(whiskey)
1 shot glass brown sugar
1 shot glass of soy

Preheat oven to 350

Mix all ingredients together...should be thick..if not add a little brown sugar...

Lay the fillet in a covered tin foiled pan so the drippings do not ruin pan..

Pour the mixed ingredients over the fillet...

Cook for 20 to 25 min in oven or on barbecue until done...enjoy...

NO TARTER LAKE TROUT

SOUR CREAM
BACON BITS OR STRIPS
CHEDDAR CHEESE

PREHEAT OVEN TO 350

Lay fillet in shallow tin foil lined pan or cookie sheet..salt and pepper fillet..spread sour cream on fillet..sprinkle bacon bits on fillet..sprinkle graded cheese on fillet..

cook for 20 to 25 min keeping close attention not to burn the cheese..

Personally this is my favorite recipe for all salmon and trout