

From the kitchen of Winnebago Fishing

Broiled Brook Trout with
Red Pepper Butter Sauce or our Chive Butter Sauce

4 Trout (12 to 14 ounces each), dressed only
4 teaspoons unsalted butter, softened, for broiling
Salt and freshly ground black pepper
1 lemon, quartered
or serve with the
Red Pepper Butter sauce
or the Chive Butter Sauce found on our recipe page

Preheat the broiler.

Butterfly the trout by splitting each fish through the belly from head to tail. Cut through the bones, but do not cut through the fish completely. Open your cut trout like a book, and using a small sharp knife, trim away the bones on both halves. Pull out any pin bones you find. Rub the trout with the butter and season with the salt and pepper.

Place as many fish on your broiler as it can hold without crowding. Broil 3 to 4 inches from the heat source until the trout is cooked through, about 4 minutes. Serve immediately with lemon wedges or the flavored butter sauce found on our recipe page