

From the kitchen of Winnebago Fishing

Glazed Grilled Trout

trout -- dressed about

(8 to 10 oz. each)

1/2 cup of teriyaki glaze

4 teaspoons of fresh limejuice

1 TBS of (fresh) finely chopped dill weed

non-stick cooking spray

3 fresh limes -- cut into wedges

Be sure you score both sides of your trout with 1/4-inch deep diagonal slashes about 1 inch apart. Combine in a bowl teriyaki glaze, fresh lime juice, finely chopped dill weed, and brush this mixture on your trout, including the inside cavities thoroughly. Let your glazed trout stand 30 minutes. Now you will want to Coat your grill rack with cooking spray and place your trout 4 to 5 inches from the medium-hot coals. Cook trout on the grill about 5 minutes Brushing occasionally with glaze mixture on each side, until fish flakes easily with fork. Remove trout from grill and serve with lime wedges.