



Slow Grilled Spicy Peach Raspberry Glazed Trout

That little extra cooking time makes melt-in-your-mouth goodness

- 1 to 1-1/4 lbs. boneless Steelhead Trout or North Atlantic salmon, cut into 4 equal pieces
- 1 Tablespoon blackened seasoning
- 1/2 teaspoon salt or as desired
- 2 Tablespoons peach raspberry jam
- 2 Tablespoons pepper relish

Garnish: a sprig of cilantro

1. Prepare trout for grill or on a grilling pan in the oven. Spray grill with cooking spray before heating. Preheat grill or oven to 275 degrees F. and line a grilling pan with foil; coat with cooking spray.
2. Sprinkle trout with blackened seasoning and salt. Place fillets on the prepared pan, evenly spaced.
3. In a small bowl, combine jam and pepper relish. Brush half over the trout fillets. Set remainder aside.

4. Cook salmon in covered grill or oven for 20 minutes or 130 degrees F. internal temperature. Cooking time will depend on the thickness of the fish. Test the fish for doneness and it should flake easily with a fork. Baste the trout with remaining jam mixture. Remove to serving platter. Garnish with a sprig of cilantro. Snappy Firecracker Slaw is an excellent side dish to serve with the fish. Serves: 4

About the Recipe: Take it easy and grill it slowly. Your reward will be tender, juicy trout fillets. At the lower temperatures, the fats in the fish melt into the fish rather than out of the flesh, keeping it moist. Adding a sweet pepper peach glaze to the spicy seasoning permeates the fish and makes it look picture perfect and succulent.