

Grilled Trout with Citrus Butter

Ingredients:

5 tbsp Soft butter
1 Lemon juice & zest
1 Lime juice & zest
1 tsp Salt
1 tsp Pepper

Instructions:

1. Mix all ingredients together and keep in fridge before use. It can be kept for up to one month in the fridge.

Grilled Trout

Ingredients:

4 Dressed trout
1 tbsp Olive oil
5 tbsp Citrus butter

Instructions:

1. Rub trouts with olive oil. Place trouts on a hot grill with belly side down. Cook for 4 minutes or until golden and is not stuck on the grill.
2. Cut citrus butter into 4 pieces and place on the trout belly.
3. Let the trout grill for another 3 minutes and the butter is half way melt.