

Fresh Trout and Leeks

This trout recipe is great for this time of year! My favorite way to do this dish is out in the woods on a little camping grill. Catching the trout and picking the leeks right there make it a memorable dish. It pays homage to the beautiful natural resources we have around us! There's nothing like listening to the stream you just caught the trout out of running by as you enjoy this dish. It's a very simple dish and doesn't require many ingredients so it can be easily prepared in the wilderness. The perfect trout for this is about a 10-14" fish. Be sure to thoroughly clean it as this fish is left whole for this dish!

Ingredients (Per 1 fish)

- 1 tbsp butter
- Salt and pepper to taste
- 1 fresh caught trout, cleaned
- 3-4 fresh leeks
- Tin Foil
- Small camping grill or fire

Directions:

1. Preheat your grill on low heat. If using a fire, ensure grate is not over direct flame, move coals aside so fish won't burn.
2. Take your cleaned fresh caught trout and season the inside with salt and pepper. Stuff with butter and leeks and then wrap in tin foil
3. Place fish on grill and cook for about 5 minutes on each side. To check for doneness, fish should be easily flaked with a fork.
4. Once done, enjoy hot!

-Gunnar Emberg