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April's Tasty Recipe List

The theme for March is open water fishing. The following recipe is provided to inspire you to kick start your fishing trip. Visit www.take-it-outside.org for event listings, outdoor activities describing seasonal & natural events, a new recommended reading list each month, and much more!

SIMPLE LEMON TROUT

1 (6-ounce) fillet Rainbow Trout*, skin on
½ tablespoon chopped fresh dill
1 lemon, sliced 1/8-inch thick

Preheat grill.

Place fillet, skin side down, in the center of an aluminum foil rectangle. Sprinkle dill over top, lightly squeeze some lemon over, and place a slice of lemon on trout. Fold foil over trout, leaving no air gaps, and fold edges to prevent leaking. Put foil pack on grill and cook for 7 to 10 minutes, or until fish is cooked to your liking. Flip twice during cooking.

**Although I mostly use Rainbow trout, you can use any kind of trout.*