
Grilled Crabmeat Stuffed Rainbow Trout

Sendik's Fine Foods

Internet Address: Access our online cookbook at www.sendiksfinefoods.com

Servings: 6

Preparation Time: 10 minutes

Start to Finish Time: 20 minutes

1/4 cup Neuskes Bacon, finely chopped

1/4 cup shallots, finely chopped

1/4 cup mushrooms, finely chopped

1/4 cup celery, finely chopped

1/2 cup jumbo lump crabmeat

1/2 cup backfin crabmeat

1/2 dash thyme

1/2 dash basil

pinch garlic powder

pinch salt

pinch white pepper

1/4 cup cream sauce

6 six ounce rainbow trout

seasoning salt, to taste

2 tablespoons butter

Saute bacon until crisp in a saute pan. Drain off excess drippings.

Add shallots, mushrooms and celery and cook over medium heat 5 minutes. Add crabmeat, herbs and cream sauce. Stir to meld flavors, remove from heat. Cool stuffing mixture.

Prepare grill: Gas- light burners to maintain a medium heat. Charcoal-prepare with grove lump charcoal to one side of grill. Grill grate must be clean, scrub and brush with vegetable oil.

To prepare trout, start by washing trout inside and out in cool water. Pat dry with paper towels. Season inside and out with seasoning salt. Divide stuffing into 6 equal portions. Stuff each trout with a portion of stuffing.

Trout can be grilled open face for 9 minutes or closed for 5 minutes per side.

Seafood Entrees