

Barbequed Steelhead Trout



Ingredients

2 pounds steelhead trout fillets

1/4 cup butter, melted

2 tablespoons lemon juice

1/4 teaspoon paprika

1/8 teaspoon cayenne pepper

1/4 cup barbeque sauce

Directions

1. Preheat an outdoor grill for medium heat, and lightly oil the grate.
2. Arrange the trout fillets on large piece of aluminum foil. Whisk together the butter, lemon juice, paprika, and cayenne pepper; brush the mixture onto the fillets.
3. Cook on the preheated grill until the fish flakes easily with a fork, about 10 minutes; brush the fillets with the barbeque sauce; cook another 2 minutes.

- PREP 5 mins
- COOK 15 mins
- READY IN 20 mins

Courtesy of www.allrecipes.com