GRILLED SALMON/TROUT
Submitted By: Capt. Rich Boren

Ingredients:
- Salmon/Trout Fillet's or steaks
- Butter
- McCormick flaked Italian seasoning
- Lowery's seasoning salt
- Paprika
- Pepper

Optional Ingredients:
- Lemon/pepper seasoning salt
- Lemon
- Celery Salt

Cooking:
- Preheat grill to a medium heat level. If desired, wipe cooking surface with olive oil to help prevent sticking.
- Place fillet or steak directly onto the cooking surface of the grill. (If skin is on the fillet, place the skin side down).
- Close the lid of the grill and cook until the fish can be turned leaving the skin on the cooking surface of the grill.
- Once the fish has been turned, remove any remaining skin from the fish and grilling surface. Season to taste with butter, Italian seasoning, seasoning salt, Paprika and pepper. (The more flaked Italian seasoning, the better). Once again, close the lid of the grill and allow the fish to continue cooking.
- After a few minutes, turn the fish, exposing the unseasoned side of the fish. Season to taste as described above.
- As the fish cooks, the meat will become firm. Continue turning until the desired firmness and color is achieved.

RENEGADE

Lake Michigan Sport Fishing
Capt. Rich Boren
847-746-4502
www.renegadecharters.com