

No-Peek Skillet Trout

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Thank You!

Combine the following spices into a small (snack-size) Ziploc bag:
1 tsp. red pepper 1 tsp. basil
1 tsp. garlic powder 1 tsp. Cajun spice

1 lrg onion, sliced in thin rounds 1 cube butter/margarine
4-5 fish (8-10 fillets). Sprinkle spice mixture on both sides of fillets.

Place 1/2 cube of butter in bottom of skillet; place 1/3 onion slices next, then 4-5 fillets. Repeat with 1/3 onion, 1/4 cube of butter, and rest of fillets. Place remaining onion and butter on top. Cover and cook over hot coals for 45 minutes. Don't peek! Just sit back and wait. Goes great with Uncle Ben's® 5-minute bag rice.

Stuffed Trout in Tin Foil

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Combine the following spices into a small (snack-size) Ziploc bag:
1 tsp. red pepper 1 tsp. basil
1 tsp. garlic powder 1 tsp. Cajun spice

1 lrg onion, diced Squirt butter/margarine
Trout (cleaned; not filleted) Foil

Sprinkle inside of each fish with spice mixture, then a couple squirts of butter in middle of each trout. Place diced onions in middle of fish. Close up in foil. Place fish over cooking grill over hot coals for 20 minutes each side. Cool 2-4 minutes and serve over rice or noodle side dish.

Pan-Fried Trout

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Whole trout or fillets Oil
Louisiana Fish Fry Seasoned Chicken Fry (we recommend this chicken flour mix rather than the fish. The fish flour is too coarse).

Place fish/fillets in flour and coat the inside and outside well; place on a plate. Heat oil (about 1/4" deep in skillet) over hot coals. Drop in hot oil for about 5 minutes per side, then place on paper-towel lined plate.

No need to peel off skin on small whole fish. High mountain cutthroats and eastern brooks have a very thin skin and is very tasty!

Campfire Roasted Corn on the Cob

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Thank You!

Corn Butter
Salt/Pepper to taste Aluminum Foil

Do not husk! Soak corn in husks in water for 30 minutes. Roast on grill over hot coals, continually turning until husks are black. Open, butter, and salt and pepper.