

# Broiled Trout

## Ingredients

1 1/2 tsp. grated lemon peel  
1/2 cup fresh lemon juice  
1/2 cup salad oil  
1 clove garlic, pureed  
1 tsp. sugar  
1/4 tsp. pepper  
1 tsp. salt  
1/2 tsp. crushed oregano  
trout (about 2 lbs.)  
1/3 cup sliced stuffed olives

## Directions

Combine lemon peel, juice, oil, garlic, sugar, pepper, salt and oregano. Blend well. Arrange trout on well greased broiler pan, brush with sauce.

Broil 4 inches from heat for 3 - 5 minutes. Turn, brush with sauce and broil 2 - 3 minutes or until fish flakes with a fork. Add olives to remaining sauce and heat. Serve over trout.

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