



Trout with Bacon and Lemon

Yield: 4 Servings

Ingredients:

4 thick Raw Bacon slices (7 oz), cut crosswise into 1/8-inch-wide strips

2 cups coarsely chopped red onion

1/2 cup sherry vinegar

1/4 cup lemon juice

2 tsp sugar

1/2 tsp salt

4 whole rainbow trout, cleaned and boned, leaving heads and tails intact (butterflied), or 8 fillets

2 tsp olive oil plus additional if necessary

1/4 tsp black pepper

Preparation:

1. Cook bacon in a 10- to 12-inch heavy skillet over moderate heat, stirring occasionally, until golden, about 5 minutes. Transfer bacon with a slotted spoon to paper towels to drain, then pour off all but 1/4 cup fat.
2. Add onion to skillet and cook over moderate heat, stirring occasionally, until onion is softened and beginning to brown on edges, about 6 minutes. Stir in bacon, vinegar, lemon juice, sugar, and 1/4 teaspoon salt and boil until liquid is reduced to about 1/3 cup, about 1 minute. Remove from heat and keep warm, covered.
3. Preheat broiler and oil baking pans.
4. Arrange 2 trout, opened and skin side down, in each pan. Brush flesh of fish with oil and sprinkle with salt and pepper.
5. Broil 1 pan of fish about 4 inches from heat until just cooked through, 2 to 3 minutes, then loosely cover with foil to keep warm and broil second pan of fish in same manner. Spoon bacon mixture down center of each fish and drizzle with remaining juices from skillet.

