

# Bacon Grilled Cajun Trout

Printed from Trout Recipes at <http://www.troutrecipes.org/>

*A wonderful and rustic dish that will make any summer night into a memorable event. Fresh trout is wrapped in bacon and grilled until crispy, before being topped with a savory Cajun-style sauce. Spicy cajun seasoning, crispy bacon, and tender trout make this dish perfect for summer barbecues.*

## Ingredients:

4 whole trout (approximately 1 pound each) cleaned, with heads and tails removed  
1 (16 Oz) bottle Cajun-style marinade  
1 Tbsp olive oil  
1 (14.5) oz canned diced tomatoes  
½ c. green pepper, minced  
½ c. celery, minced  
½ c. onion, minced  
1 Tbsp Cajun seasoning  
¼ c. bacon bits  
8 slices thick-cut bacon  
Butcher twine

## Directions:

1. Set up grill for direct cooking over medium heat. Prepare by brushing grate with oil.
2. In large ziplog bag combine trout and marinade, reserving ¼ c. marinade for sauce. Seal bag and marinate trout for 30 minutes to 2 hours.
3. In a small saucepan heat 1 Tbsp olive oil over medium heat. Saute green pepper, celery and onion until tender and aromatic, approximately 5-7 minutes. Add marinade, tomatoes, Cajun seasoning and bacon bits. Bring to a boil, and lower heat. Simmer for 5 minutes and set aside.
4. Cut Butcher twine into 12-inch long pieces, preparing 12 pieces of twine. Lay 3 pices of twine horizontally on a sheet pan, evenly spaced. Lay 1 slice of bacon vertically on top of bucher twine, and place 1 fish on top of bacon slice. Top fish with another slice of bacon and tie each piece of twine so that each fish has 3 knots securely holding fish in place. Repeat process for remaining fish.
5. Place whole fish on grill and cook for 15-18 minutes, turning every 3 to 4 minutes. Remove from grill, cut away twine, and top with prepared Cajun sauce. Serve warm.

*Author: Catherine Herzog*