



## Merry Fishmas!

*Fishing Season is open, how are you going to cook your catch this year?*

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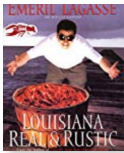
**Mexican Every Day by Rick Bayless. Trout with Macadamias, Serrano and Green Beans - p. 247**

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**Simple Foods for the Pack by Vikki Kinmont and Claudia Axcell. Trout Soup - p. 120**

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**Louisiana Real & Rustic by Emeril Lagasse. Trout Fricasse - p. 127**

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**Wilderness Cuisine: How to Prepare and Enjoy Fine Food on the Trail and in Camp by Carole Latimer. Trout Tarragon - p. 201**

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**Everyday Super Food by Jamie Oliver. Hot Smoked Trout - p. 118**

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**Gourmet Today: more than 1000 All-New Recipes for the Contemporary Kitchen by Ruth Reichl. Peanut-Crusted Trout with Pineapple Cilantro Relish - p. 352**

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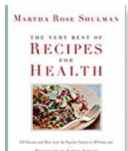
**Joy of Cooking: the All Purpose Cookbook by Irma Rombauer and Marion Rombauer Becker. Brook Trout Meuniere - p. 414**

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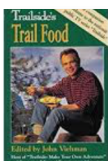
**Marcus Off Duty: the Recipes I Cook at Home by Marcus Samuelsson. Whole Roasted Trout with Herb Drizzle & Scarlet Salad - p. 104**

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**The Very Best of Recipes for Health by Martha Rose Shulman. Whole Rainbow Trout Baked in Foil - p. 301**

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**Trailside's Trail Food by the Editors of Backpacker Magazine, edited by John Viehman. Trout Chowder - p. 113**

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