



½ cup olive oil

1 tsp dried sage

1 tsp dried oregano

1 clove garlic, thinly sliced

1 zucchini, 1 yellow squash, 1 bell pepper all sliced

4 tbsp white vinegar

4 rainbow trout filets

1. Heat gas grill to moderate heat.
2. Mix olive oil, dried sage and dried oregano. Brush vegetables with olive oil mixture.
3. Place vegetables on grill on low heat, toss as needed for even grilling; grill approx. 15 min
4. Add sliced garlic to olive oil mixture in small saucepan and cook on low heat until garlic turns brown. Remove from heat and add vinegar to pan. Coat both sides of trout with olive oil mixture, working quickly to prevent heated oil mixture from cooking fish.
5. Place trout on grill, flesh side down and cook 2-3 minutes per side or until flesh is white and cooked through.

