

TROUT BOIL

- 10 lbs Lake Trout or Salmon cut into 2” steaks
- 2 Cups Coarse Pickling Salt
- 5 lbs Potatoes
- 3 lbs Onions



Bring two gallons of water to a boil.

ADD: 1 cup of salt, the potatoes and onions.

Bring to a boil again and cook about 20 minutes. Add 1 cup of salt.

Add fish steaks on top of potatoes, and bring to a boil again.

Cook until the fish flakes easily (about 12 minutes).

Serve with drawn butter and lemon juice, and garnish with some lemon slices.