

MOUNTAIN TROUT WITH GEORGIA PECANS

RECIPE COURTOSEY OF: GEORGIA FARM BUREAU/ THE GEORGIA FARM MONITOR

Ingredients

- Juice of 2 lemons
- Salt and pepper to taste
- 8 fresh Georgia Mountain trout fillets or other white fish
- 1 1/2 cups finely chopped Georgia Pecans
- 1 1/2 cups Italian seasoned breadcrumbs
- 3/4 cups chopped parsley
- Olive oil
- 1 stick melted butter
- Juice of 1 lemon

Directions

1. Preheat oven to 375°.
2. Squeeze juice of two lemons over fish and salt and pepper to taste.
3. Combine pecans, breadcrumbs and parsley in a large plate. Coat each piece of fish with mixture. Place in a baking pan coated with olive oil and bake for 15 - 20 minutes, or until fish flakes with a fork. Watch carefully so it doesn't burn.
4. Combine melted butter with juice of one lemon and serve with fish. Makes 8 servings.

