



## Sautéed Trout with Pecan Butter Sauce

### Seasoning Mix:

1 Tbsp. Salt  
1tsp Paprika  
¼ tsp. red pepper  
½ tsp. white pepper  
½ tsp. garlic powder  
¼ tsp. black pepper  
¼ tsp. oregano  
¼ tsp. Thyme Leaves

### Butter Sauce:

3 Tbsp. Butter  
Course Chopped Pecans  
¼ Cup chopped Parsley  
1/3 cup lemon Juice  
Dash of Tabasco Sauce

4 to 5 Trout Fillets

Measure seasoning mix in small baggie, mix well. Place 4 pieces of fish in a large baggie and sprinkle on 1 tsp. of seasoning mix, add 2 Tbsp olive oil to bag. Seal and massage fish until all pieces are covered.

Heat 1 Tbsp. olive oil in sauté pan; make sure pan is coated and hot. Add fish and sauté until golden brown on both sides. Remove fish from pan add butter and let brown but do not burn, reduce heat of necessary. Add garlic, parsley, pecans, lemon juice, and a touch of Tabasco sauce, let sizzle and pour over fish, serve immediately.