

## Trout Hagar

Makes 4 servings

4 fresh or frozen trout, deboned and cut into 1-inch pieces

Juice of 3 to 4 lemons or limes

24 bay leaves

Butter or olive oil

1 teaspoon salt

½ teaspoon black pepper

Chopped fresh parsley (optional)

1. Place fish in shallow, glass baking dish. Pour lemon juice over fish; refrigerator 1 hour.
2. Drain fish. Arrange fish and bay leaves alternately onto wooden or metal skewers.\*  
Place skewers on large baking pan; brush with butter. Season with salt and pepper.
3. Broil or grill 5 minutes. Turn; broil 5 minutes. Brush with additional butter; garnish with parsley.

*\*Soak wooden skewers at least 20 minutes in water before using to prevent burning.*

*Courtesy: Tasting Party of Bible Foods (October 11, 1978)*

*Edited by Joella Morris*