



*Broiled*  
**RIVERENCE®  
FIRECRACKER  
TROUT**

*Rich & flavorful - not too spicy!*

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4 (6-8 ounce) pinbone-free Riverence® trout fillets  
1/2 cup peanut oil  
4 tablespoons soy sauce (regular or low sodium)  
4 tablespoons balsamic vinegar  
4 tablespoons green onions, chopped  
3 teaspoons brown sugar  
2 garlic cloves, minced  
1 1/2 teaspoons ground ginger  
2 teaspoons crushed red pepper flakes  
1 teaspoon sesame oil  
1/2 teaspoon salt

## Directions

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*Gently rinse the trout fillets, and pat them dry with a paper towel.*

*Place the trout fillets in a dish for marinating.*

*Combine all other ingredients together into a bowl and mix well.*

*Pour the mixture over the trout and marinate in fridge for 4-6 hours.*

*Heat your oven to 425° F and pre-heat a cast iron pan in it.*

*Place the fillets skin-side down in the pan, and allow to cook for*

*6-8 minutes, or until you reach the desired internal temperature*

*(recommended internal temperature of 140° F). While it's cooking,*

*periodically use a spoon to drizzle the firecracker marinade from the pan*

*back over the surface of the trout.*

*When finished cooking, the trout should be slightly firm to the touch.*

*Tip: If less spice is desired, decrease the quantity of crushed red pepper flakes!*

