

Grilled Trout

Spice mix:

- ¼ cup paprika
- ¼ cup cumin seed
- ¼ cup coriander seed
- ¼ teaspoon salt
- ¼ teaspoon pepper

Heat cumin seed and coriander in a dry skillet (cast iron is best) over high heat, stirring constantly, until they are slightly golden, and the oils release their scent. Immediately grind (use a pestle and mortar, a mixer, well cleaned coffee grinder, or a food processor). Mix in the paprika, and salt and pepper.

- Olive oil
- white wine
- Aluminum foil

Sprinkle a pinch of the spice mix in the cavity of the fish. Rub the outside of the fish with olive oil and roll in the spice mix. Prepare individual pieces of aluminum foil (each fish is wrapped separately) by brushing with olive oil, a teaspoon of white wine, and wrap the fish in the foil, pinch the edges to seal.

Grill over the CharBQ for 8-10 minutes on each side (depending on size of fish), turn several times, to evenly cook.

Whole Smoked Salmon

Spice mix (using fresh herbs):

- 2 tablespoon crushed and minced fresh garlic
- 2 tablespoon rosemary, minced into small pieces, remove any hard stems
- 2 tablespoon basil leaf, cut into small pieces
- 2 teaspoon thyme leaves, removed from the stem

Note: if using dried spices for spice mix use half of the amount listed.

Place spice mix INTO the cavity of the salmon, evenly, brush outside of fish with olive oil, sprinkle with salt and pepper.

Use the indirect method to CharBQ the fish (not directly over the hot coals). If you use a hardwood – such as Alder or Mesquite – either along with the charcoal, or mixed into it (half/half) these will flavor the fish. (Hickory and oak are too strong for fish. You can use a fruit wood – such as Apple, or grape vine cuttings, but by far the best is Alder, with Mesquite a distant second.)

Close the cover of the barbecue, and CharBQ for 30-45 minutes. Salmon is done when the fish feels firm to the touch, and the meat is a dull pink, without any shine. Check the widest part of the fish.)

Grilled Bass

- 1 cup lemon juice
- 1 teaspoon sage
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon cumin
- 1 teaspoon paprika
- 1 teaspoon sumac*

(*a citrus flavored middle eastern spice, if not available, use grated lemon peel)

Marinate bass for 15 minutes in the spice/lemon mix.

Place on foil (the foil is open, and used as a cooking sheet on the grill) and brush with butter and garlic, several times, while cooking.

- 2 cloves chopped garlic
- 1 teaspoon granulated garlic
- 1 cup of butter, melted

CharBQ directly over medium coals, for 8-10 minutes each side.