

# Fried Lake Trout

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## Ingredients:

One lake trout.

1 cup of sour cream.

2 tablespoons of butter.

½ teaspoon of lemon juice.

½ teaspoon of salt.

¼ teaspoon of lemon pepper.

Cornmeal, for dredging.

Shortening, for frying.

## Preparation:

Clean and wash the trout; then cut into serving pieces (keeping the skin on).

Add salt and lemon pepper, and coat throughout with cornmeal.

In a frying pan bring about 1/3 inch of shortening to high heat.

Add the trout, and fry for about 3-5 minutes; then turn and cook for another 3-5 minutes or until the trout is browned.

Place the trout on a hot serving platter.

Pour off the fat from the pan and replace with the butter. Add the sour cream, then stir with a spoon to loosen any dredgings.

Cook for about 5-10 minutes, but do not boil.

Remove the from heat, add the lemon juice and stir; then and pour over the fish.

Serve.