



## CRANBERRY CRUSTED RAINBOW TROUT WITH WARM ORANGE VINAIGRETTE

### TROUT

- 1-1/2 cups dried cranberries
- 1/4 cup ground ginger
- 2 tablespoons granulated garlic
- 1 tablespoon salt
- 1 tablespoon lemon pepper
- 2/3 cup honey
- 14 (6 ounces each) Butterfly Style Clear-Cuts® Boneless Rainbow Trout Fillets
- 1 cup off-dry Johannisberg Riesling
- 3 quarts mixed greens
- 2 cups chopped walnuts, toasted
- 28 orange sections
- Warm Orange Vinaigrette, recipe follows
- Grated orange zest, for garnish



Place first 5 ingredients in a food processor. Process until chopped finely; reserve. Heat honey; brush each fillet with about 2 teaspoons honey. Sprinkle each fillet with about 1 tablespoon cranberry mixture; reserve.

**Per order:** Pour 1 tablespoon wine over 1 trout fillet. Place skin-side down on lightly oiled sheet pan; bake at 350° F until lightly browned, about 10 minutes. Meanwhile, toss 1 cup salad greens with 1 tablespoon vinaigrette. Line plate with tossed greens; sprinkle 2 tablespoons walnuts and 2 orange sections over greens. Split fillet; overlap on top of greens. Drizzle 1/2 tablespoon vinaigrette on split fillet; garnish with orange zest.

### VINAIGRETTE

- 1 cup julienned leeks
- 1 Tablespoon oil
- 1/4 cup sugar
- 2 Tablespoons Johannisberg Riesling
- 1/4 cup dried cranberries
- 1 cup orange juice
- 3/4 cup balsamic vinegar
- 1 Tablespoon soy sauce
- 1 cup olive oil

Sauté leeks in oil until soft. Add sugar and cook until caramelized; deglaze pan with Johannisberg Riesling. Stir in dried cranberries; simmer 2 minutes. Stir in orange juice, balsamic vinegar, and soy sauce. Whisk in olive oil; heat through. Keep warm. | Yield: 3 cups

*Yield: 14 servings*