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# Grapentin

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## Grapes Baked Salmon Recipe

When I catch a large salmon or steelhead and want to serve a large group of people, I use this recipe.

1. Take the fish (gutted only) leave on the head and place it in a large pan.
2. Use about 4 Tbsp. of butter (margarine) inside and outside fish. Dabbing it on fish.
3. Sprinkle with salt, pepper, seasoning salt and garlic powder (optional).
4. Cut up one onion, I do large slices (not diced), one green pepper and two tomatoes (the tomatoes take out the fishy taste).
5. Cover with aluminum foil and cook covered for about 7 minutes per inch of fish at 350°. When it's done it flakes, test it occasionally.

You can serve it as is but I prefer to let it cool slightly. Pull skin off and take meat off bones, it just falls off. I serve it with butter and normally baked potatoes and green beans.

You can cook the potatoes with the fish if you'd prefer.

I've also done this on our grill with small trout and wrapped them in aluminum foil and rotated them so they cook evenly. We have even thrown them in a camp fire and cooked them like that. I triple wrap with foil when I use this method.

If trout isn't your cup of tea — try this recipe — I'm not a trout fan but this is good!