


# Grilled Trout with Chardonnay & Meyer Lemon Olive Oil


- 4 cleaned trout, cleaned & heads removed
- ½ cup B.R. Cohn Sonoma County Chardonnay
- 4 tbsp B.R. Cohn Meyer Lemon California Olive Oil
- 4 tbsp fresh parsley
- 4 tbsp fresh minced green onions
- Salt & pepper to taste

Preheat a grill for medium-high heat. On a flat surface, lay out 2 sheets of aluminum foil about 18 inches long so that they overlap to make one long wide sheet. Repeat the process. Rinse the trout & pat dry. Lay the fish in the center of the foil about 2 inches apart. Sprinkle with B.R. Cohn Chardonnay wine, B.R. Cohn Meyer Lemon Olive Oil, parsley, green onions, salt & pepper. Fold the foil up loosely around the fish & crimp the seams to seal. Place the packet on the grill & cook for 15 to 20 minutes, or until fish is cooked through.

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 30 mins

 Serves 4

 Pairs with B.R. Cohn Sonoma Valley Chardonnay

## B.R. COHN WINERY & OLIVE OIL COMPANY



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