

Honey Orange Glazed Trout



Ingredients

- 1 tablespoon honey
- 1 tablespoon orange marmalade
- 1 tablespoon orange juice
- 3/4 teaspoon Dijon mustard
- 1/2 teaspoon light soy sauce
- 1/8 teaspoon ground white pepper
- 1 pound trout fillets

Preparation

Preheat broiler. Combine all ingredients except fish, mixing well. Place fillets on an oiled broiler pan and brush fillets with honey glaze to cover. Broil 5 to 6 inches from heat for 4 to five minutes until browned. Turn fillets, brush with honey glaze and broil additional 5 minutes or until fish flakes easily.

Yield

2 servings