



## Smoked Steel Head Trout Dip

### Ingredients

- Fresh Steel Head Trout – 3 to 3.5 lb.
- Red Onion – Qty. 1 (finely chopped)
- Spring Onions – Qty. 3 (white & green parts chopped)
- Red Bell Pepper – Qty. 2 (finely chopped)
- Yellow Bell Pepper – Qty. 2 (finely chopped)
- Green Bell Pepper – Qty. 2 (finely chopped)
- Sliced Black Olives – Qty. 1 (8 oz. can drained)
- Crystal Brand Hot Sauce – 3/4 cup
- Hellmann's Mayonnaise – 1 1/2 cup
- Lemon Juice – 2 Tbs. (fresh squeezed)
- Lime Juice – 2 Tbs. (fresh squeezed)
- Bad Byron's Butt Rub
- Oak Wood Chips – 3 cups (or chips of your choice)

### Directions

1. Soak wood chips in water 30 minutes prior to cooking.
2. Pre-heat Big Green Egg to 300 degrees.
3. Drain water from chips and place over the hot charcoal.
4. Coat grill grid with oil or non-stick spray.
5. Rub EVOO over trout, sprinkle lightly with Bad Byron's Butt Rub seasoning.
6. Place on grill skin down. Cook for 40 to 50 minutes.
7. While fish cooks, chop the onions and peppers and combine with sliced (drained) olives.
8. After 40-50 minutes remove fish from grill and remove skin and discard. Once the fish cools, breakup fish by hand into small pieces removing any bones. Add fish to the chopped mixture. Add the remaining ingredients and fold to combine. (Do not stir.)



Serve chilled with stoned wheat crackers.

#### Greenville Area

108 Batesville Road  
Simpsonville, SC 29681  
(864) 458-9699 Phone

#### Spartanburg Area

8705 Asheville Highway  
Spartanburg, SC 29316  
(864) 578-7080 Phone