



## BEAVERKILL HATCHERY RAINBOW TROUT WITH ROASTED GRAPE RELISH

Recipe adapted from Galen Sampson, Chef/G.M. of Beaverkill Valley Inn

Serves 4

## Ingredients:

4 rainbow trout filets, boned - skin on

2 cups shitake mushrooms, cleaned, stemmed and sliced

1 cup leeks, sliced and well rinsed

3 tablespoons unsalted butter

12 fingerling potatoes, multi color

2 cups red/seedless grapes

2 shallots, chopped

2 tablespoons vegetable oil

Salt & pepper

To prepare the dish chef Galen roasted potatoes and grapes in advance (on separate sheet pans) for about 20 minutes in a 375°F oven. Both were tossed with a splash of oil, salt & pepper.

The shitake mushrooms were stemmed, sliced and sautéed with leeks & butter, then placed in a container to cool.

Shallots for the grape relish were sliced and sautéed then combined with the roasted grapes before chilling in a sealable container.

All of the prep was chilled and sealed for transportation to the fire site.

When the chef had his fire just right all that was needed was a cast iron skillet.

Once the well-seasoned skillet had been brought to high heat he simply placed the trout skin side down in the pan, then placed the pre-cooked mushrooms & leeks on one side, the pre roasted, sliced potatoes on the other and after about 2 minutes he flipped the trout to finish.

The grape relish was added to the pan and it released some of its moisture. After the fish and potatoes were plated, the warm grapes were placed on top.