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TTFC BACON WRAP RECIPE

Recommended Ingredients:

- 1 Pound of bacon
 - Steel Head Fillets
 - Italian Dressing
 - Wood or Steel Skewers
 - Diana's Barbecue Sauce
 - Olive Oil
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- Cut skin off Steelhead fillets.
 - Soak wooden skewers for approx. 1hr.
 - Cut fillets into 2 inch cubes. (Be careful to cut away lateral bones from cubes).
 - Marinate cubes in Italian Dressing for a minimum of 1 hr.
 - Cut Bacon slices in half.
 - Cook Bacon slices in microwave for 2 minutes.
 - Remove skewers from water and apply a light film of Olive oil on skewers.
 - Then wrap marinated fish cubes in the Bacon placing each Bacon wrapped cube on the skewer until skewer is full.
 - Heat barbeque to medium/low. Apply olive oil to grill. Place skewers on grill.
 - Brush barbeque sauce and turn skewers when Bacon turns golden brown.
 - Grill second side until golden brown and apply barbeque sauce.
 - Remove Bacon Wrap when both sides are cooked and serve.