

# TIM FARMER'S COUNTRY KITCHEN

## WHOLE STUFFED TROUT

*Whole trout*  
*Mayonnaise*  
*Salt*  
*Pepper*  
*Garlic Powder*  
*Paprika*  
*Lemon, sliced thin*  
*Fresh dill*  
*Onion Powder*  
*White wine*



Coat inside of trout with mayonnaise and add salt, pepper, garlic powder and paprika. Stuff with sliced lemons and a sprig of fresh dill. With brush, spread mayonnaise on skin of trout and sprinkle with salt, pepper, garlic powder, paprika and onion powder. Top with chopped dill and more lemon slices. Place in roasting pan, on a rack and pour white wine in bottom. Cook uncovered. **425 degrees for 30 min**

## AIOLI

*Mayonnaise*  
*Fresh dill, chopped*  
*Lemon juice*  
*Stone ground mustard*

Mix together until smooth.

