GRILLED STEELHEAD TROUT

(from the Bewitching Kitchen)

1 filet of steelhead trout, with skin on 2 Tbsp olive oil juice of 1 lemon 1/2 tsp <u>Southwest Seasoning</u> salt to taste

Rinse the filet of fish, pat it completely dry with paper towels. Place over aluminum foil, with the skin side down.

In a small bowl, mix the olive oil, lemon juice, spice mix, and a little salt. Brush all over the fish.

Grill to medium-rare.