



Speckled Trout in Capers and White Wine

1-pound fresh speckled trout

2 tablespoons butter

1 tablespoon lemon pepper

1 teaspoon capers

1 pinch paprika, or to taste

$\frac{1}{4}$ cup white cooking wine

1 teaspoon minced fresh parsley, or to taste

Directions

Step 1

Preheat oven to 400 degrees F (200 degrees C). Line a baking dish with aluminum foil.

Step 2

Place trout in the middle of the aluminum foil; top with butter, lemon pepper, capers, and paprika. Pour cooking wine over trout. Close foil around the trout.

Step 3

Bake in the preheated oven until fish flakes easily with a fork, about 30 minutes. Garnish trout with parsley.