



### **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  
¼ 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.