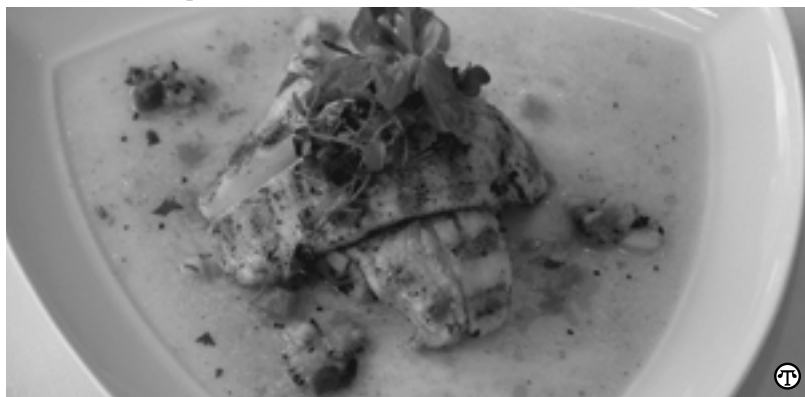


# Entertaining Ideas

## Recipes To Write Home About



One of the best things to bring home from a memorable vacation is a recipe worth celebrating.

(NAPSA)—Grilling fans can now try some of the best barbeque recipes from America's finest resorts. The talented chefs at ten U.S. resorts, part of the RockResorts collection, are creating recipes using indigenous ingredients which offer a twist on the traditional barbeque fare. From marinated beef and date skewers at The Lodge at Rancho Mirage in Palm Springs, CA to fig balsamic-glazed lamb kebabs at Snake River Lodge & Spa in Jackson Hole, WY, the award-winning restaurants at each RockResort serve recipes that capture the spirit of the nation's favorite holidays.

### **Citrus Glazed Barbecued Colorado Trout from Wildflower at The Lodge at Vail, a RockResort**

Serves 4

Prep time: 30 minutes

- 4 10-12 oz pcs. Colorado Trout fillets
- 2 oranges, juiced
- 1 pineapple, peeled and chopped into small dice
- 2 shallots, peeled and diced
- ½ cup of brown sugar

- 2 large kiwi fruit
- 1 small bunch of cilantro, chopped roughly
- 1 cup of blended oil
- ¼ cup of rice wine vinegar
- Salt and pepper

In a small pot, reduce the brown sugar and orange juice until thick syrup is achieved. Cool. In a small mixing bowl mix the pineapple and kiwi fruit with the shallots. Add the rice wine vinegar and half of the oil, add the chopped cilantro. Season with salt and pepper. Preheat the grill/barbecue, brush the trout fillets with a little oil and salt, pepper and place on the grill. Brush the sugar/orange juice reduction over the Colorado Trout, turn after 2 minutes. Repeat the above step until fish is golden brown. Place the fruit salsa in the middle of the plate and then rest the trout on top. There should be a little juice in the salsa to pour around the plate. Serve warm.

For a copy of barbeque recipes from RockResorts, visit [www.rockresorts.com/recipes](http://www.rockresorts.com/recipes).