

SMOKED TROUT FILLETS



We source our Rainbow Trout from a aquaculture operation in the pristine wilderness of North Carolina's Smoky Mountains. The fish are in our all natural marinade within a few days of being harvested. After brining, the fillets are mildly hot-smoked using a combination of applewood and hardwoods.

single retail pack

2pc single rack

1 lb. package

IVY CITY
SMOKEHOUSE

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