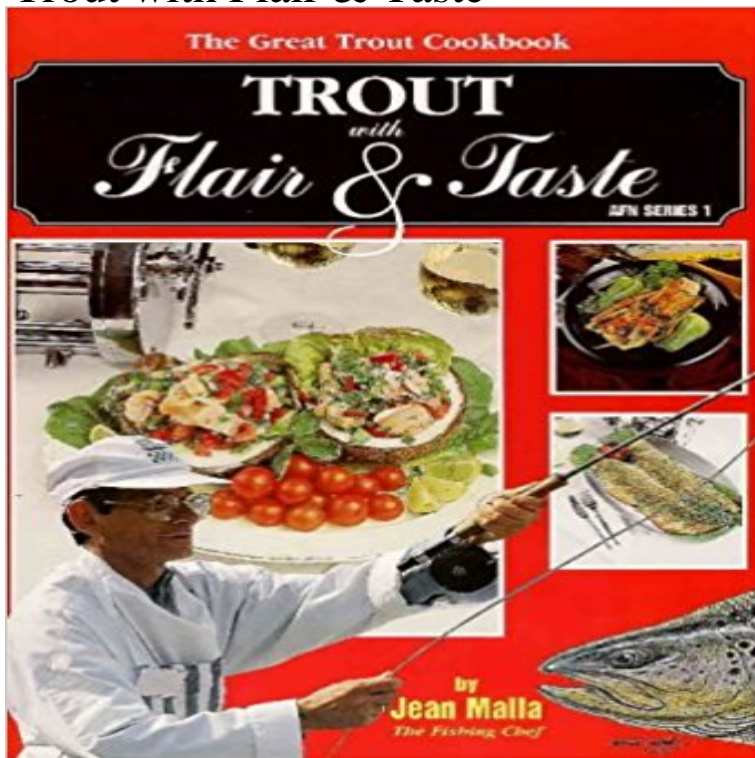


## Trout with Flair & Taste



This beautifully photographed cookbook is filled with exciting ways to prepare your trout. You will find fantastic recipes for soups, appetizers, and main dishes. Plus many tips for filleting, smoking, and cooking your trout in the wild.

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