**Blackened Trout**

1 cup Worcestershire sauce

1 cup House-Autry Hot Spicy Breader

6 (6-8 ounce each) Trout fillets

Place trout in a shallow dish and pout Worcestershire sauce over fillets. Let the fillets marinade for 15 minutes in the refrigerator, turning several times.

Place House-Autry Hot Spicy Breader in a shallow baking dish. Dredge fillets in breader coating both sides evenly. Coat a large heavy skillet with olive oil and heat until almost smoking. Place the fillets in the hot skillet and sear about 2-3 minutes per side, until golden brown.