**Trout with Cornmeal and Bacon**

4 Brook or Rainbow trout (10-12 ounces each), cleaned and scaled

1 cup milk

1/3 cup House-Autry yellow Cornmeal

½ teaspoon salt

¼ teaspoon ground black pepper

4 slices bacon

Vegetable oil

Rinse trout inside and out with cold running water; pat dry with paper towels. Soak trout in milk for 10 minutes. On waxed paper, combine House-Autry Yellow Cornmeal, salt and pepper. Remove trout from milk and dredge in cornmeal mixture. Shaking off excess.

Meanwhile, in a 12-inch skillet, cook bacon over medium heat until browned. Remove from skillet and drain on paper towels. Crumble. Place all but 2 tablespoons of bacon drippings in a small bowl and set aside. Heat drippings in skillet over medium heat until very hot. Add 2 trout and cook just until opaque throughout when knife is inserted at backbone, 4-5 minutes per side. Transfer to platter and keep warm. Repeat with reserved bacon drippings, adding enough vegetable oil to equal 2 tablespoons, if necessary, and remaining fish. To serve, sprinkle bacon over fish. Yield: 4 servings