Vineyard Trout

Ingredients

- 4 fish fillets; 6-8 ounces each (recommended: rainbow trout)
- *Wine bouillon*
    - 1 cup water
    - 1/2 cup dry white wine
    - 1/4 teaspoon dill seed
    - 1/4 teaspoon rosemary
    - 1/2 teaspoon seasoned salt
- *Wine Sauce*
    - 1/2 cup white wine
    - 1/4 cup finely chopped celery
    - 1 tablespoon finely chopped onion
    - 1/8 teaspoon pepper
    - Dash of marjoram leaves
    - Dash of dried thyme leaves
    - 2 tablespoons butter
    - 2 tablespoons flour
    - 1/2 cup half-and-half
    - 1/2 cup shredded Monterey Jack cheese

Instructions

- Make the bullion by mixing water and wine in a large pan. Adjust the amounts to taste.
- Add dill, rosemary and salt. Bring to a boil.
- Arrange fillets on a rack over the bullion, cover the pan and steam for 10-11 minutes or until fillets flake easily with a fork.
- *While fish is steaming, make the wine sauce:*
    - In a small saucepan, sauté celery and onion in the butter over medium heat until tender, about 5 minutes.
    - Add the flour pepper, marjoram and thyme, stirring until smooth.
    - Gradually blend in the half-and-half and continue over medium heat, stirring constantly until the sauce thickens and begins to boil, about 5 minutes.
    - Mix in the cheese until it is melted and remove from heat.
    - Merge the wine with the sauce slowly.
- Remove fillets to a platter. Discard remaining liquid.
- Remove any bones, leaving each fillet in a solid piece.
- Cover the steamed fillets generously with the sauce and serve.