



**MUST ORDER BY MONDAY!**

**PREORDER FOR FRESHNESS!**



The techniques of smoking, boneless fillets, processing red trout, and preparing caviar, all began to expand the horizons for commercial farming at Sunburst. Soon to follow was a pate (dip). Carefully portioned pieces of the largest fattest fillets and even a presentation known as "en papillote", a French culinary concept, were also making a name for themselves. We have been able to expand our offerings to not just trout with encrusted and marinated fillets, trout jerky, but also a non trout product, pimento goat cheese that pairs perfectly with our hickory smoked trout.

Sunburst has perfected a cold smoked Scottish Trout using only top quality fillets for their new presentation. These preparations were practical only after adapting their production to a much larger trout. The resulting large trout are similar in look to salmon, but milder and more delicate.

