



Fishing With The Boys

The hunt to hook the perfect dinner at Clearwater Beach

By Kelly Lamano

It's a beautiful, sunny Saturday morning and you're free from all obligations. No work, no nagging boss or co-workers to worry about, no coffee to spill on your collared shirt. You want to get away for a day with just you and your buddies, so you take a trip to Clearwater Beach. But you don't just sit around getting sunburned, no. You're all out on the beach with one common mission: to catch some nice, big snook fish for dinner.

You let your feet soak in the white sand as you walk across the hot beach, full of friendly beach-goers, fishing rod and bait in hand, ready to meet your match. You walk across to the palm tree-surrounded entrance of Pier 60. Casting your rod, you stand and patiently wait for something to take advantage of the bait attached.

Suddenly, you feel a rough tug on the line, so you hold onto the rod tight, pull back,

and reel the fish in. It's exactly what you came for: a snook. It's a decent size, a good 15-pounder, gray with a nice gold tint to it. Your mouth is already watering just thinking about cooking and eating it for dinner.

You glance over at your buddies who have been struggling for quite a few minutes, but they've got a few catches of their own. Collectively comparing your catches for the day, the group has caught some varying sizes of silver trout, Spanish mackerel and, of course, a large snook.

The four of you head back home to Tampa, feeling victorious on the drive back. Music is blasting, friends are chatting and fish is bouncing in tightly closed bags.

The fun is over. Now it's time to get down to cooking business. What to do with today's catches? You have a few choices between

some scrumptious baked trout, broiled Spanish mackerel and grilled snook fillets.

To get started on the baked trout, you'll need to preheat the oven to 375 degrees. Once that's ready, sprinkle some salt and pepper over the trout for added flavor. Place 3 slices of bacon on the center of the pan. Next, blend some flour and butter. Place the pan in the oven, uncovered for 35 to 45 minutes. Remove the fillet and you're good to go.

For a quick 10-minute meal, the Spanish mackerel can be prepared by rubbing olive oil on both sides of the fillet. Season each fillet with salt and pepper, and then top it with two slices of lemon. Next, bake the fillets under the broiler for about 5 to 7 minutes. Remove the fish before it flakes and serve.

A grill will come in handy for that large snook. Using less seasoning will be beneficial because the snook will be very absorbent to any additives. A dash of garlic, brown sugar and butter will be just enough for that perfect dinner. For this quick meal, melt the butter, then add a very small amount of garlic and brown sugar. Stir this until it is mixed well. Brush the mix onto the fillets, then grill.

All of these meals paired with some chips and a nice, cold soda make it the perfect victory dinner after a hot day out on the beach.



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