

# Sunburst Trout Farms® Product Catalog



## Pin Bone Out Fillets:

Deep red in color they are so plump you might think they are salmon, but milder. Trout in their natural habitat are red. We have mastered this in the evolution of our business. Totally boneless, they make a succulent entree perfect for two.



## Trout Jerky:

We take premium trout pieces; grind them with a peppery blend of herbs and spices and pipe out the mixture. Next, they are smoked, and then dried to a chewy portion of jerky utopia. A unique snack to take along on your next outdoor adventure, sporting event, or enjoy as a snack anywhere. Packed full of protein and flavor.



## Rainbow Trout Caviar:

Our renowned Rainbow Trout Caviar is the perfect compliment to the sophisticated palate. It comes in three distinct flavors...

- Original
- Smoked
- Blood Orange Oil Infused





### **Smoked Rainbow Trout Fillets:**

Our Portion Cut Smoked Fillets come from the plumpest part of the fillet, the loin. They come individually packed in portions approximately 6 oz., and are ready to eat. We recommend it be served at room temperature.



### **Cold Smoked Rainbow Trout:**

As larger and larger trout were grown through ever improving technology, the opportunity to smoke trout in the same manner as ocean going salmon became a reality. The result is a milder taste than salmon, to which we have added delicate nuances with our unique combination of spices and our native, mild hickory smoke.



### **Pastrami Style Cold Smoked Rainbow Trout:**

Our newest product introduced for the 2017 Fancy Food Show is fresh take on an old favorite. Using a dry brine along with our cold smoking technique we are able to achieve a buttery, delicate taste with our cold smoked rainbow trout. Now add pastrami spices of peppercorns, coriander and mustard seed before smoking and you truly having something unique!





### **Smoked Trout Dip:**

Our Smoked Trout Dip is one of our most popular items. Unlike other spreads which use little smoked fish and a lot of filler, our smoked trout dip is full of smoked trout, pure cream cheese, sour cream, and fresh vegetables to form a unique blend. It's great as an appetizer with crackers or toast, or try it instead of tuna on your favorite bread for a great sandwich. We think you will say it is the best smoked trout dip you have ever tasted!



### **Encrusted Rainbow Trout Fillets:**

Our three encrusted trout fillets are perfect for a special night in or a quick easy dinner.

- Hemp and Grits
- Au Poivre
- Hemp and Sesame



### **Marinated Rainbow Trout Fillets:**

Our three marinated trout fillets are another perfect way to make trout quick and easy. Whether it's a special night in or a quick dinner for your family!

- Bourbon
- Ginger Chipotle
- Lime Cilantro





### **Rainbow Trout Sausage:**

From Sunbursts' Kitchens comes a terrific idea to spice up a brunch or breakfast. Sunburst Trout Sausage Patties are a flavorful, healthful alternative to bacon and traditional sausage. A tray containing four 2 ounce patties. Try it as a healthy replacement for ground beef for spaghetti sauce or a Mexican twist on burritos or tacos.



### **Pimento Goat Cheese:**

A new Appalachian Classic, our 8 ounces of Pimento Goat Cheese has 3 kinds of cheese including Creamy Aged Vermont White Cheddar and Fresh Goat Cheese, and Roasted Pimento Peppers, NO preservatives. All blended together to create a unique and addictive flavor! You are sure to agree our Appalachian take on this Southern Classic is sure to please even the most die hard Southern lady.



### **Smoked Tomato Jam:**

Our jam incorporates tomatoes grown locally to us in Haywood County, NC. A versatile product, use this shelf stable jam to spread on biscuits, bagels or as a topping for baked brie. Utilize it as an ingredient in salad dressing, marinades, cheese spreads, or as an interesting glaze for chicken, pork, or fish. Makes a wonderful accompaniment to our trout products.