

Smoked trout with grape sauce

- 275 ml (1/2pint) Mayonnaise
- 275 ml (1/2pint) sour cream (10%fat) 2 tsp lemon juice
4 cups green grapes
- 1 cup celery

- Sugar to taste (about 2 tsp)
- Smoked Trout for 12
- Bread to toast

Mix together mayonnaise, sour cream and lemon juice (if you cannot get 10% fat sour cream, use more lemon juice or sugar). Cut the grapes in half and remove the seeds. Dice the celery neatly and mix into the sauce with the grapes. Taste, and add sugar accordingly. Serve with smoked trout and toast. Serves 12.