Grilled Rainbow Trout

1 rainbow trout filet, butterflied

1 lime, sliced

fresh oregano and thyme

salt and pepper

2 cups water

1 Tablespoon kosher salt

2 teaspoons sugar

Dissolve salt and sugar in water. Add fish and soak for 20 minutes.

Remove from brine and pat fish dry. Season with salt and pepper.

Lay fresh lime slices along 1 half of fish.

Top with fresh herbs.

Lay more lime slices on top and fold filet in half.

Lay closed filet on grill and cook until fish is opaque and flaky.