

## **WALLEYE & WILD RICE**

stolen from the 'net

4 walleye fillets  
2 c. light chicken bouillon  
1 tbsp. lemon juice  
1/4 c. butter (1/2 stick)  
3 tbsp. chopped onion  
3 c. cooked wild rice, about 2/3 c. uncooked  
1/3 c. chopped fresh dill

Poach the fillets in the chicken broth and lemon juice, cooking almost until flesh will flake on sides of fillets. With slotted spoon remove walleye to platter and keep warm. Melt the butter and saute the onion and wild rice briefly, just to soften onion and heat rice. Add 1/4 cup of the fish-chicken broth and dill weed. Divide the rice among 4 dinner plates and place fillet on rice.

### **Best Walleye or Perch**

(from the "Eye Catcher")

#### Ingredients:

Dill Weed  
Garlic Salt  
White Pepper  
Sweet Basil  
Lemon Juice  
Parmesan Cheese  
Italian Style Bread Crumbs  
Melted Butter

Place fish skin side down in a glass baking dish. Sprinkle generously the above Ingredients to taste.

Bake in a 425 to 450 Degree oven for 10 to 20 minutes until bubbly or flaky. Can be broiled also. This recipe would probably work well for whitefish.

### **Spicy Grilled Perch in Foil**

(from the "Eye Catcher")

1 perch fillet  
3 tablespoons curry paste (or more depending on your personal preference)  
1 spring onion, cut 2cm lengthwise  
1 garlic clove  
1 small red onion (sliced)  
1 tablespoon olive oil

Grease foil with olive oil.

Place fish over foil and slit 3 diagonal cut on the fillet.

Rub curry paste all over fish and stuff the 3 slits with the spring onion and garlic.

Sprinkle red onion all over the fish.

Wrap fish in foil and grill till fish is cooked or when fish flakes when poked with a fork!

## WALLEYE CAKES

1 pound cooked (microwave) walleye fillets, Flaked.  
1 stalk celery, chopped (more if preferred)  
1/4 cup onion, chopped (more if preferred)  
2 Tbsp. mayo  
1 large egg slightly beaten  
1 Tbsp. chopped fresh parsley or 1 tsp. dried  
1 tsp. fresh lemon juice or bottled  
Few drops of hot pepper sauce (more or less if you want)  
1/2 tsp. salt.  
3/4 cup Ritz cracker crumbs  
3 Tbsp. Vegetable Oil

Sauté onions and celery in the oil. Mix into walleye and add all other ingredients except the cracker crumbs. Form into patties and coat each side with cracker crumbs like you would for salmon patties. Brown in butter or margarine.

Serve with lemon wedges.

A sauce to serve with cakes can be made with 1/4 cup mayo and 1/4 cup sour cream and 2 Tbsp. chopped fresh dill weed or 2 tsp. dried. Optional: salt to taste. (Use more or less dill to suit your taste.)

## Barbequed Steelhead

### Ingredients

2 pounds steelhead fillets

1/4 cup butter, melted

2 tablespoons lemon juice

1/4 teaspoon paprika

1/4 cup barbeque sauce

### Directions

Preheat an outdoor grill for medium heat, and lightly oil the grate.

Arrange the steelhead fillets on large piece of aluminum foil. Whisk together the butter, lemon juice, paprika, and cayenne pepper; brush the mixture onto the fillets.

Cook on the preheated grill until the fish flakes easily with a fork, about 10 minutes; brush the fillets with the barbeque sauce; cook another 2 minutes.

## **Creamed Walleye on Toast**

by Tim DeCorte

This is a fast meal, and very popular.

3 lbs of fish, fillets  
1 can of creamed of mushroom soup  
1/2 can milk  
1 can of mixed vegetables, veg-all  
Tabasco ,to suit tastes  
6 pcs ,toast, any kind

Take fillets and cook in microwave 20 min, put in 12 in x 2 in dish. Pour in soup and milk.

Add Veg-all , put in Tabasco, I usually use 29 DROPS.

Cut toast twice each way and cover with the Creamed Walleye  
put on toast.

## **Lemon Pepper (Unknown Author)**

4 Walleye Fillets  
1 Cup of Italian Bread Crumbs  
1 Cup Lawry's Lemon Pepper Marinade  
1/2 tsp. of Lawry's Lemon Pepper Seasoning  
2 tlbasp. Olive Oil  
1/2 tsp. of Lawry's Seasoning Salt  
2 tlbasp. of Butter  
1/3 Cup of Lt. Cream (for sweeter sauce use sweetened condensed milk.)  
1 tlbasp. of Lemon Juice  
1/3 Cup of Sliced Almonds

Put Fillets in Marinade and put in the fridge for 30 mins. Mix together the Bread Crumbs, Lawry's Seasoning Salt and Lawry's Lemon Pepper and mix well. After 30 mins., remove the fillets from the marinade and cover with the above mixture. In a large frying pan, combine Olive Oil and Butter and cook for 3-4 mins. on each side or until the fish flakes. Next, after removing the cooked fillets, add the cream and the lemon juice and boil until the sauce thickens like a gravy. Finally, place the gravy over the fillets and add the Sliced Almonds.

**Honey Bring Home the Bacon Walleye**  
(unknown author)

16 bacon strips, partially cooked  
4 large walleye fillets (about 2-3 pounds)  
1 cup thinly sliced onion  
1/3 cup melted butter  
3 tablespoons honey  
3/4 teaspoon sea salt  
1/4 teaspoon pepper

Fold four 18 by 15 inch pieces of heavy duty foil in half  
Fold up edges to make pans about 12 by 7 inches. (Or, skip the first two steps and just use a 13 by 9 pan for the oven.)  
Place four strips of bacon in each foil pan.  
Top each with a fish fillet and 1/4 cup of onion.  
Drizzle with butter and honey.  
Sprinkle with salt and pepper.  
Grill, covered, over medium heat for 12 - 15 minutes, or until fish flakes easily with a fork.  
Cut fillets in half  
Serve each with two bacon strips.

**Refrigerator Dill Pickles** by Bob Clark

BRINE----- 6 CUPS WATER  
                  1 ½ CUPS WHITE VINEGAR  
                  3 TBL SPN. KOSHER SALT

BRING BRINE TO A BOIL, THEN SIMMER FOR 10 MIN.

IN A 1 GALLON JAR PUT, 1 HEAD OF GARLIC ( CLOVES PEELED AND LIGHTLY SMASHED), 2 OF DILL, AND AN ASSORTMENT OF DESIRED VEGGIES.

POUR HOT BRINE INTO JAR, LET COOL, THEN REFRIGERATE FOR 4 DAYS

HINTS---VEGGIES I HAVE TRIED, CAULIFLOWER, SUMMER SQUASH, ONIONS, CARROTS, PEPPER TRIED CABBAGE AND DIDN'T CARE FOR IT.

I USUALLY MAKE EXTRA BRINE AS THE LEVEL SHRINKS AS THE JAR COOLS, SO I TOP IT OFF BE GOES INTO FRIDGE.

WHEN I ADD HOT PEPPERS THEY TEND TO MAKE EVERYTHING IN THE JAR A LITTLE SPICY.

I USUALLY LET THE JARS AGE 1 TO 2 WEEKS. I PUT THE STUFF IN THE JAR IN LAYERS.

( DILL-GARLIC, VEGGIES, DILL, GARLIC VEGGIES, ETC.)

I HAVE USED PLASTIC CONTAINER, BUT I'M NOT SURE IF THE DILL SMELL EVER DID COME OUT CONTAINER

## **Perch with a twist** by Mark Schaller

### Ingredients

4 cups salted pretzels  
2 eggs, beaten  
5 ounces evaporated milk (1 can)  
3 tablespoons beer or club soda  
2 1/4 lbs sunfish perch or other fillets, skin removed  
olive oil  
1 lemon (cut into wedges)

Place pretzels in a food processor until powdery or use rolling pin to crush them in a large food-storage bag.

In a medium sized mixing bowl combine eggs, evaporated milk, and beer.

Dip fillets one at a time into egg mixture.

Then place each into pretzel powder bag and shake to coat fish.

In 12-inch skillet heat 1/8 inch of oil over medium heat.

Add fillets and fry for 3-6 minutes or until golden brown, turning over

## **Italian-Grilled Walleye** (origin unknown)

### Ingredients:

6 (8-oz.) walleye fillets  
1 (16-oz.) bottle Italian salad dressing  
1 (10 3/4-oz.) can tomato soup  
3/4 cup sugar  
3/4 cup vegetable oil  
1/3 cup vinegar  
3/4 tsp. celery seed  
3/4 tsp. salt  
3/4 tsp. pepper  
3/4 tsp. ground mustard  
1/2 tsp. garlic powder

In resalable plastic bag, combine fillets and salad dressing. Seal bag and refrigerate 1 hour, turning once. Combine remaining ingredients as basting sauce. Place fillets in well-greased, hinged wire basket and grill, covered, over medium coals 3 minutes on each side, basting with sauce often. Continue grilling 8 to 10 minutes, turning once and basting with sauce fork.

### **Smoked Salmon/Steelhead Spread**

Submitted by Mike Barkley

This delicious spread is really open to modification and can be altered to suit any taste. I used both salmon and steelhead because that happened to be what I had in the freezer. I marinated them overnight in a Ziplock bag with a bottle of Teriyaki sauce and put them in the smoker over mesquite chips for a couple hours. You can also use canned salmon and add a bit of liquid smoke.

2 lbs of fillets (would work with about any kind of fish. I used both salmon & steelhead)  
1 packages cream cheese, softened (I used Fat Free)  
Finely chopped green onions (the whole thing, green and all) and/or chives to taste  
Hot sauce or horseradish to taste  
4 tbs each Lemon juice and Worcestershire sauce  
Salt pepper to taste  
I add Ranch dressing to get the consistency that I want.

Chill, serve with crackers and stand back!!!

### **Walleye Roll ups** by Greg Warsow

This recipe worked well with fillets that were zipped.

Italian Dressing

1 strip of bacon per walleye fillet  
Seasoning  
Sesame Seeds  
Maple Syrup

- Marinade the fillets in "Zesty Italian" or favorite Italian salad dressing for 1 or 2 hours.
- Season fillets lightly.
- Lay a fillet on a full piece of bacon and roll (like a big sushi roll) and skewer with toothpick to hold together.
- Place on Tin Foil and sprinkle with sesame seeds.
  
- Place on grill or in oven until bacon is done & fish is flaky.
- Top off with a bit of maple syrup.

### **Perch Chowder-Walleye Cheeks**

by Bob Clark

1/4 Stick Butter  
6 Medium Potatoes, diced  
6 Stalks Celery, chopped  
1 Sm Onion, diced  
6 Carrots, sliced  
1 1/2 Pounds, Perch or Walleye Cheeks (or both!)  
Salt/Pepper  
1 Can Whole Kernel corn  
1 Can Evaporated Milk  
1 Can Cream of Mushroom Soup

Blanch Perch or Walleye Cheeks, cut into bite size pieces, set aside.

Place butter, potatoes, celery, corn, carrots, in pot. cover with water/chicken broth and bring to a boil for 15 min. Add fish/cheeks, boil for 5min. Add evaporated milk and cream of mushroom soup, stirring 'til smooth- simmer on low heat.

### **Beer Batter for chicken or walleye** by Bob Daniels

Ingredients-

3 Tbs melted butter

¼c corn starch

¼c beer

¼c flour

1 Egg

salt and pepper to tast

Mix beer, butter, beaten egg yolk.

Add flour, corn starch and satl and pepper.

Beat egg whites until peaks form and add to mixture.

### **Walleye Chowder** by Tom Ebi

6-8 average size Lake Erie Walleye fillets (cheaper to use the fake crab meat from sam's club.. only like \$5.50)

6 slices of peppered thick bacon

2 onion diced

5 stalks celery chopped

3 C of frozen corn

5 potatoes chopped into bite size pieces and boiled 8 minutes (red skin..firmer potatoes)

2 qt containers of 1/2 & 1/2 , + 1/2 gal of milk

1/2 C shredded cheddar cheese or pepper jack cheese

2 tbl spoons of dill

1 tbl red pepper flake

Boil the walleye fillets in water for approximately 5-10 minutes (fillets will be flaky and falling apart). Drain and set aside.

Cook Bacon till crisp! and set aside, using the same large pot.. (save and use some of the bacon grease) add the onions and hunk of butter and cook till clear/browned.. deglaze with 1/2 can of beer. add corn, milk/cream etc to a simmer.

allow to simmer for about 10-15 minutes. Don't allow this to boil or you will burn the cream in the soup.

Break walleye into spoon sized chunks and add to the soup. add the crisp bacon just before serving..

Salt and pepper to taste.

## **Decadent Delight Bars**

by Rita Barkley

1 stick of butter { 1/2 cup }  
2 cups graham cracker crumbs  
2 cups coconut  
1 ~ 12oz. package semi-sweet chocolate chips  
1 ~ 12oz. package butterscotch chips  
2 cups pecans or walnuts chopped  
2 cans of sweetened condensed milk  
Melt the stick of butter in a 9x13 baking dish. Sprinkle crumbs evenly over butter. Sprinkle evenly in layers, coconut, chips, pecans, Pour condensed milk evenly over the top of last layer.  
Bake at 350° for 30 to 40 minutes or until light brown; Cool and then cut into 2 inch squares and remove from pan carefully.

The Lighter Side;  
Substitute;  
Margarine for the butter  
No fat sweetened condensed

## **Cedar Plank Salmon with Dill sauce**

Enough salmon for 2-4 persons  
Cedar or Alder planks soaked in water for 1 hour.

### "Dill Sauce"

finely minced fresh Dill Weed (or dried)  
1 part mayonnaise (about 1/2cup)  
3 parts sour cream (about 1 1/2cups)  
Juice from half a lemon or lime  
one bunch of finely minced green onions  
1 shake of lawreys seasoning and same of old bay  
mix with good amount of dill (more if dried) and chill 1/2 hour

Prepare salmon by seasoning with some salt (Lawreys and Old Bay) and lay on planks, spread a layer of sauce on each piece and cook till salmon is light brown and cracking. Keep grill on medium low and keep a water spray bottle handy to put out boards as they catch fire on the edges. Serve with left over dill sauce.

### **Decadent Walleye/Bacon/Wild Rice/Cream Soup**

This is a delicious artery-clogging, stroke-inducing soup/chowder that just begs to be modified to your individual taste!! Substitute freely to suit your taste and serve with crusty bread!!!!

1 Medium Onion  
1 Carrot  
1 Stalk Celery Diced  
½ Cup Butter  
½ Cup Flour  
1-½ Cups Water  
3 Cups Chicken Stock  
¾ Cup Diced Bacon, Ham or Canadian bacon  
Walleye fillets cut in small chunks  
1-1/2 Cups Cooked Wild Rice  
1 Cup Shredded Cheddar Cheese  
2 Cups ½ & ½ Cream  
Salt & Pepper to Taste  
Hot Sauce

Sauté onions, carrot and celery in butter until onion is clear, add flour, cook 3-5 minutes  
Using a wire whip blend in water and stock  
Bring to a boil stirring constantly  
Reduce heat add remaining ingredients and simmer for 20 minutes  
Makes 10 servings

### **Crocked Walleye Chowder By Pat Waite**

Ingredients:

3lbs Walleye fillets  
1/4 lb Salt Pork or diced Bacon  
1 Lg. Onion (chopped)  
3 Lg. Potatoes (pared & cubed)  
3 C. Water  
2 tsp. Salt  
1/4 tsp. Pepper  
3 C. Half & Half

Prepare:

Cut Fillets into bite size pieces. In a small skillet, sauté salt pork and onion until golden. Then drain and put into Crock Pot with fish. Add all remaining ingredients, except for half & half. Cover and cook on high 3 to 4 hours or until potatoes are tender. Add half & half during the last hour of cooking time.

Serve in large bowls with French Bread.

NOTE You can use evaporated milk in place of half & half.

### **Mexican Spicy Walleye By Pat Waite**

For Fish	For Salsa
6 six once Walleye fillets	2 Mangoes, peeled, chopped and pitted
Olive Oil	1 small Red Onion , chopped
Fresh Lime Juice	1 C. Cilantro
Chili Powder	2 green Jalapenos, seeded and minced.
	1/2 C. lime juice 2 tbs. Olive oil
	Salt and Pepper

Preparation:

For Salsa: Combine all ingredients in bowl.

For fish: Place fillets in single layer in baking sheet. Brush both sides with olive oil & lime juice, sprinkle with chili powder. Prepare barbecue (medium high) or preheat broiler. Sprinkle fillets with salt and grill or broil until fish is flakey, (about 4 to 6 minutes). Remove from cooking and place on plates. Serve with Salsa.

### **Ranchero Walleye** by Pat Waite

Ingredients:

4 walleye fillets (4 to 6oz. Each)  
 1 C. finely crushed tortilla chips  
 2 tsp. Chili powder  
 1/2 tsp. Salt  
 1/2 tsp. ground black pepper  
 3 T. lime juice  
 1 T. vegetable oil  
 1 C. of your favorite salsa  
 1/4 C. fresh cilantro, (minced)

Prepare

Preheat oven 450\*. Lightly spray baking sheet. Cut fillets in half. Mix crushed tortilla chips, chili powder, salt and pepper in shallow dish. Mix lime juice & oil in another shallow dish. Dip walleye in lime mixture, then dredge in seasoned tortilla crumbs. Place on baking sheet & sprinkle with any remaining crumbs. Bake 8 to 10 minutes. Place on dinner plate and put salsa over to your own taste. Sprinkle with cilantro.

### **Almond Crusted Catfish** by: Pat Waite

Ingredients: 6 catfish fillets (4 to 6 oz. Each)  
1/2 cup All Purpose Flour  
1/2 tsp. Salt  
1/4 tsp. Ground Black Pepper  
3 Tbs. Vegetable oil  
3 Tbs. Butter  
1/4 cup Slivered Almonds  
1 tsp. Grated Lemon Zest (From Outer Skin)  
2 tsp Fresh Lemon Juice

For a Garnish use Parsley sprigs and Lemon slices.

Prepare: Mix flour with salt and pepper. Cover fillets with seasoned flour and let set for a while. Now Heat the oil in a heavy skillet over med/high heat. When oil is very hot, slip the fillets into the skillet and cook 3-4 min on each side or until easily flaked with fork. Place on serving plate and keep warm. Empty oil, Wipe skillet clean with paper towel and return to heat. Melt butter in skillet and add the Almonds and cook until light brown. Add zest and lemon juice and stir for 15-20 seconds. Pour over fillets and garnish with parsley and lemon slices. Serves six adults.

### **“Honey Sweet Walleye”**

By Trudy Madacki

Ingredients:  
14 Ready Cooked Bacon Strips  
2 1/2 lbs Walleye Fillets  
1 cup Thinly sliced Onion  
1/2 cup Butter, melted into,  
4 tbs. Honey  
1/4 tsp. Lemon Pepper  
A sprinkle of Paprika

Prepare:

Cover broiling pan with foil and spray with non stick spray. Place bacon strips on foil and then lay in fillets. Top each fillet with Onion slices. Drizzle honey and butter combo over fillets. Sprinkle with Lemon Pepper & Paprika.

Bake at 350 degrees until fish flakes easy with fork.

Serves 4 people.

### **Walleye Parmesan** by Marty Drum

1 pkg. (sleeve) Ritz crackers, finely crushed.  
1 cup bread crumbs (not Italian)  
1 tbl. lemon pepper seasoning  
1/2 tsp. garlic powder  
1/2 cup parmesan cheese  
2 eggs, whipped  
splash of lemon juice

Dip walleye in eggs, then in dry mixture. Deep fry until golden brown

## **A Marinade for Salmon**

By Kathy Waite

### Ingredients:

3/4 cup real Maple syrup (not the Aunt Jamima stuff, must say 100% pure) 1/4 cup Soy Sauce 1/8 to 1/4 cup Jack Daniel's (OPTIONAL) Mix in 1 gallon Zip-Loc bag.

### Prepare:

1. Cut Salmon into 3-4 inch wide steaks and put into mixture, then place in refrigerator for 24 hours. Make certain to rotate bag 3 or 4 times in that period, so the mixture covers all parts of the fish. Now throw back a shot of Jack Daniel's to prepare for the next step. 2. Preheat grill to medium - high and throw back another shot of Jack Daniel's. Do Not Breathe on the fire, as it could be SEARING! Cover 1 side of salmon with a black pepper coating and cook 5 to 7 min. flipping once half way thru that time. Serve over , Spinach sautéed in garlic. Enjoy!!

## **Baked Lake Trout By Carol Waite**

### Ingredients:

2 tbs. Minced Onions  
3 tbs. Butter or Margarine  
1/2 cup Dry Bread Crumbs  
1/4 tsp. Poultry Seasoning  
1/4 tsp. Salt  
1 lb. Lake Trout Fillets

### Prepare:

Preheat oven to 400\*

Saute onion in butter in small skillet over medium heat, until tender. (about 5 min.) Stir in bread crumbs, poultry seasoning and salt.

Coat fillets with crumb mixture and place fillets in greased shallow baking dish. Sprinkle fillets with remaining bread crumb mixture. Bake until fish flakes with fork, (15 to 20 min.)

Serves 3 to 4 people

## **Cabo Wabo Walleye by Jeremy Lorenz**

Take 2 walleye fillets place in foil with 2 or 3 tablespoons of butter/margarine and cover with salsa {the hotter the better}. Grill over med heat tightly wrapped in foil fo 10 to 15 minutes untill fish flakes easily. Ttry adding mushrooms or other veggies also. Eat fish, salsa combo with corn chips or over thin pasta noodles. Beware! Extremely addictive--- Great way to enjoy marble eyes without frying in oil. Good for low carb diets also. P.S. don't be afraid to grill cabo-wabo with orange or lemon slices on top of salsa for added flavor.

## **"Lemon Butter Dill Walleye"**

By, Ron Madacki

Preheat Oven to 400 degrees Place enough frozen walleye or perch fillets to cover bottom of a buttered baking dish. Rub a little lemon on each fillet and then spread butter lightly on each fillet, (I use my fingers). Now sprinkle fillets generously with dry dill weed. Pour milk into baking dish, just enough to cover bottom of baking dish, (1/8 to 1/4 inch) and cover loosely with foil. Bake 25 to 30 minutes or until fish is done, ( Flakes apart with fork). The milk will keep the fillets moist and reduces the fish odor. Serve with tarter sauce on the side. Enjoy!!

Tarter Sauce: 1/2 cup mayonnaise and 1/4 cup sweet relish to taste. Mix well and place in a side dish.

NOTE: This really does work with frozen fillets.

## **D'jon Mustard Glazed Walleye Fillets**

by Carol Waite

Ingredients: 4- 6 to 8 oz. Walleye fillets W/without skins.

1 egg yoke

2 oz. Dijon mustard

1 c. mayonnaise

1 oz. Parmesan cheese

1/2 t. freshly chopped parsley

1 oz. cream

6 oz. sliced almonds

2 tbs. Butter

Salt / pepper to your taste

Prepare:

Mix - mayonnaise, parmesan cheese, egg yoke, cream and Dijon mustard in a bowl. (makes glaze).

Rub a cookie sheet with butter and place fillets on cookie sheet, NOTE- if using w/skin, skin side down and season with salt / pepper. Cover fillets with the glaze and then sprinkle almonds over all of that.

Bake on top rack at 450\* for 8 to 10 minutes. Goes well, over rice pilaf.

## **Ziploc Fish and Egg Omelet "**

By Trudy Madacki

Ingredients:

Eggs

Left over Fish flaked

Your favorite mix of vegetables cheeses, ham, onion, green pepper, tomato, hash browns, salsa, etc

Chopped

Salt/pepper (optional)

Quart size Ziploc freezer bag/s. If you are having guest, have them put there own choice of ingredients from your assembly into a quart size Ziploc freezer bag and put name on it.

Preparation:

Crack two eggs into one bag, NOTE No more than two eggs per bag.

Shake to blend together in bag. Now add your other chosen ingredients and seal, shake a little more so everything is blended together well. Remember to squeeze out all the air when sealing!

Now place the sealed bag with everything in it into a pot of rolling, boiling water for 13 minutes.

NOTE; you can put 6 or 8 bags in a large pot.

Now remove from pot and open bag carefully. Then just roll the omelet out of the bag and onto your plate

### **Basic Stuffing for Baked Fish**

By Pat Waite

#### Ingredients:

- 1 1/2 cps Breadcrumbs
- 1/4 tsp Salt
- 1/4 cp Melted Butter
- 1 tsp Chopped Onion
- 1 tsp Chopped Parsley
- 1 Whole Egg , lightly beaten
- 1 tsp Capers (optional)
- 1 tsp Chopped Pickles (optional)

Some freshly ground Black Pepper to/for taste.

#### Prepare:

Combine all ingredients in bowl and mix well. Use soft breadcrumbs for moist stuffing.

You can also use with Mushrooms and Scallions by adding 1/4 lb cleaned and finely chopped Mushrooms sprinkled with juice of 1/2 lemon. Or substitute 1/2 cup finely chopped Scallions (white part only) for Onions

### **Jerky that "Bites Back"**

by Mike Barkley

Although not a fish recipe, this jerky is a great "bring along" for any fishing trip. Increasing or decreasing the amount of Cayenne pepper can change the amount of heat,

Obviously, this recipe can be increased. I usually use at least 5 lbs of meat when I make it.

2 lbs lean beef with fat and gristle removed (I usually use top round roast, round steak or flank steak)

- 1/4 cup soy sauce
- 1 tablespoon Worcestershire Sauce
- 1 teaspoon Hickory smoke salt/or flavoring
- 2 tablespoons salt
- 2 teaspoons each of black pepper, chili powder, garlic powder and onion powder

**FEEL FREE TO ADJUST THE INGREDIENTS TO YOUR OWN TASTE**

Partially freeze the meat until it is firm but not hard (makes it easier to slice) and cut into 1/8 to 1/4" slices. I much prefer to slice the meat AGAINST the grain for a nicer texture (try it!).

Combine all of the ingredients (except the meat) in a bowl and stir until all the ingredients are dissolved.

Add meat and mix it up until all of the meat is coated. Cover tightly and refrigerate overnight (I empty the bowl into a Zip Lock bag which makes it real easy to work the seasonings into the meat once in awhile while it marinates in the fridge).

Arrange the strips close but not overlapping on your dehydrator racks

Clean up is much easier if you spray the racks in your dehydrator with PAM first

Follow the cooking times per you dehydrator (usually 8 to 10 hours) or just check until it's done to you taste/consistency.

If you don't have a dehydrator, you can easily make jerky in your oven.

Spray rack with PAM and place the racks at least 4" from the heat source and set the oven between 140 and 200 degrees (the lower the better) for 8 to 10 hours. Prop the oven door open about 2 inches.

Whether using a dehydrator or oven, when testing to see if jerky is the consistency that you like, let cool for about 5 minutes before testing.

REMEMBER, you lose about half of the weight when dehydrating

### **Patty's Walleye Bake**

by Patty Anderson (Pine Island, Fl)

2 lb. Walleye fillets  
3/4 cup chopped green onions  
3/4 cup parmesan cheese  
1 cup sour cream (fat-free or light)  
1 cup mayonnaise (fat-free or light)

Rinse fillets and pat dry. Place 1/2 of the green onions on the bottom of a 2 qt glass baking dish and place fillets on top.  
Sprinkle remaining onions over fillets.

Combine sour cream, mayonnaise and cheese and spread on top of onions and fillets.

Bake at 400 degrees for 10 to 20 minutes (depending on thickness of fillets) until the fish flakes easily.

Serves 4 to 6

**A "Special" Fish Dip**  
by: Pat Waite

Ingredients;

4 Tsp. Sour Cream  
2 Tsp. Mayonnaise  
4 drops of Worcestershire sauce  
3 or 4 drops hot Pepper Sauce  
Some Black Pepper as per/taste  
2 pinches of Dried Dill or similar seasoning  
2 Cups Smoked Fish

To Prepare;

Mix all of the ingredient together except the fish. Flake the fish into small pieces, mix the fish into the the rest of the ingredients.

Taste and add more mayonnaise and/or sour cream to suit your own taste.  
Serve as a Dip in a serving dish With Crackers on the side Enjoy!!

This recipe can be used with any smoked fish of your choice and makes a great appetizer for any get together. It also works with left over fish and some liquid smoke. From Grandma

**Chucks Walleye Lasagna** by Chuck Canfield

Layer bottom of 9" X 13" pan with Minute rice (uncooked) and arrange Walleye fillets over the rice. Pour a can of diced tomatoes and a 1/2 can of water over the rice and fish. Next, arrange a layer of sliced onion and broccoli. Season with salt, pepper, basil, Italian seasoning.

Cover the pan and cook at 350 degrees about 40 minutes, or until rice is done and fish is flaky. Remove from oven and layer Provolone cheese over all.

Cover and return to oven for 10 minutes. Remove from oven and let stand for 5 min. to settle, then cut and serve.

**Baked Walleye Fillets**  
by Wayne Stokes

1 lb. Walleye Fillets  
1 cup (8 oz.) sour cream  
1/4 cup grated parmesan cheese  
1 tbsp lemon juice  
1 tbsp finely chopped onion  
1/2 tsp salt  
Paprika

Preheat oven to 350 degrees

Place fish in a greased shallow 3-quart baking dish. In a small bowl, combine the sour cream, parmesan cheese, lemon juice, onion and salt; spread over fish and sprinkle with paprika. Bake uncovered for 20-25 minutes or until fish flakes easily with a fork

Yields 4 servings

**Southern Fried Fish**  
by John Sparkman

Lightly salt filets

Bread with white cornmeal

Deep fry until golden brown

Use Mazola oil (It will not burn)

Drain oil from filets or place paper towel on plate to soak up excessive oil Here are tips to make the filets real tasty! When I catch the fish I pull the second gill from the gill plate to bleed the fish before he goes into the live well. Then after I fillet them I soak them in salt water in the fridge for a couple of days. (THEY COME OUT SNOW WHITE) This removes any blood that was left. If you follow this method after freezing they will keep indefinite. Note: It is the blood in the filets that causes them to become strong fishy tasting after so long in the freezer. Enjoy All!

**Poached Walleye Fillets**  
by: Mike Phanawong

4 tsp. cornstarch

1 can (14 oz) Vegetable broth

1/4 tsp dried dill, crushed

Dash - Black Pepper

1 Large carrot, cut in 2" matchstick thin strips

1 stalk celery, sliced

1 medium onion, sliced

1 lb. Walleye - Thawed

Mix cornstarch & 1/4 cup broth

Mix remaining broth, dill, pepper, carrot, celery, & onion in skillet. Bring to a boil. Cover & cook over low heat 5 min. or until vegetables are tender-crisp.

Place fish in broth mixture. Cover & cook 5 min. or until fish is done. Remove fish & keep warm.

Add cornstarch mixture. Cook & stir until mixture boils & thickens. Serve with fish.

Serves 4

A great collection of sauces

<p align="center"><b>Tarter Sauce</b></p> <p>1 cup mayonnaise 1 tbsp bottled capers 2 tbsp minced parsley 1 tbsp minced 1-2 tbsp minced Dill pickle pimento-stuffed 1-2 tbsp minced onion olives (optional)</p> <p>In small bowl, stir all ingredients together until well mixed.</p>	<p align="center"><b>Mustard Sauce</b></p> <p>1/2 cup mayonnaises 1/4 tsp salt 3 tbsp milk 1 tbsp prepared mustard</p> <p align="center">Mix together in small bowl until, cover and refrigerate until serving.</p>
<p align="center"><b>Dill-Butter Sauce</b></p> <p>1 cup butter/margarine 1/4 tsp salt</p>	<p align="center"><b>Green Mayonnaise Dressing</b></p> <p>2 cups mayonnaise 1/2 tsp tarragon 1/3 cup chopped parsley 2 green onions</p>

<p>1 tsp dill weed</p> <p>Melt butter in sauce pan. Stir dill weed &amp; salt into melted butter. Serve sauce hot</p>	<p>4 tsp tarragon vinegar (cut up)</p> <p>Blend all ingredients in covered blender at medium speed until smooth, occasionally stopping blender and scraping sides. Refrigerate.</p>
<p><b>Horseradish sauce</b>  1/3 cup mayonnaise 1 tbsp milk  1/4 cup minced dill pickles  1 tsp pepper  2 tbsp horseradish</p> <p>In small bowl with spoon, combine mayonnaise, dill pickles and horseradish. Stir in milk and pepper and blend together well.</p>	<p><b>Shrimp-Olive Sauce</b>  18 oz can tomato sauce  1/2 cup dry white wine  1/2 lb shelled &amp; deveined small shrimp, cooked  1/2 cup sliced pimento-stuffed olives, sliced</p> <p>Heat in saucepan over medium heat, stirring</p>
<p><b>Cucumber-Dill Sauce</b>  18 oz. Container of sour cream  1 med cucumber, peeled &amp; chopped  1 tsp dill weed 1 tsp sugar  3/4 tsp salt  1/8 tsp pepper</p> <p>Mix all ingredients well in small bowl with spoon.</p>	<p><b>Herb Mayonnaise</b>  1 1/2 cups mayonnaise  1/2 cup chopped parsley  1/4 cup chopped watercress  1/4 cup chopped chives  2 tsp chervil  1 tsp tarragon  1/2 tsp salt 1/4 tsp pepper  Parsley sprig for garnish</p> <p>Blend all ingredients, except parsley, in blender at high speed until well mixed and mayonnaise is green. Put in bowl, cover and refrigerate until serving. Garnish with parsley sprig before serving.</p>
<p><b>Orange Sauce</b>  3/4 cup orange juice  1 tbsp lemon juice  1/8 tsp ground nutmeg  1/2 tsp salt  2 tbsp butter/margarine  2 tbsp all-purpose flour</p> <p>In measuring cup, combine Orange &amp; lemon juice, salt and nutmeg and set aside. Melt butter in saucepan. Add flour and cook, stirring constantly, until mixture is well blended. Add juice mixture, stirring constantly until sauce is thickened.</p>	<p><b>Watercress Sauce</b>  1 bunch watercress (chopped)  1 small garlic clove 1/4 cup white table wine  1/3 cup butter/margarine 1 med. Onion</p> <p>Thinly slice onion . Cook onion &amp; garlic in butter over med-high heat until onion is tender. Discard garlic, stir in watercress &amp; wine. Cook until watercress is tender (about 3 min.)</p>

### **Sesame Seed Dressing** by Wayne Stokes

2-4 tbsp sugar  
1/4 tsp paprika  
1/4 tsp Salt  
1/4 tsp Worcestershire sauce  
1/8 tsp dry mustard  
1/2 cup salad oil  
1/4 cup cider vinegar  
1 tsp grated onion  
2 tbsp toasted sesame seed

Heat oven to 350 degrees

To toast sesame seeds, spread them in a thin layer in a shallow, ungreased pan and put in oven for 10-15 minutes.

In a small bowl, combine the sugar, paprika, salt,, Worcestershire sauce and dry mustard.

Using an electric mixer, beat constantly, while alternately adding the oil & vinegar to the spice mixture.

Stir in the onion and toasted sesame seeds

\*\* This dressing was the hit of the recent meeting when Wayne did a cooking presentation and served it up with some great fish

Yield: 2 cups

### **Walleye Po-boy** by Wayne Stokes

2 tbsp butter/margarine  
1 tbsp sour cream  
1tbsp white wine vinegar or cider vinegar  
2 tsp olive or canola oil  
2 cups broccoli coleslaw mix  
1 lb fillets, cut into 2 1/2" strips  
2 tbsp milk 1/4 cup cornmeal  
2 tsp Cajun seasoning 1/2 tsp salt  
1/8 tsp cayenne pepper 1 tsp sugar  
4 Kaiser rolls, split  
Fat-free margarine, sour cream and milk may be used

In a small bowl, whisk the mayonnaie, sour cream and sugar until smooth. Add coleslaw mix and toss and set aside.

In a shallow bowl, toss the fish with milk

In a large re-sealable plastic bag, combine cornmeal, cajun seasoning, salt and cayenne. Add fish and shake to coat.

In a large non stick skillet, heat oil over medium heat. Cook fish for 4-5 minutes on each side or until fish flakes easily with a fork and coating is golden brown. Spoon coleslaw onto rolls and top with fish.

Although originally a catfish recipe, walleye works great!

### **Mustard Fried Fish** by Wayne Stokes

This is a great variation on the "standard" fried fish.

The most popular way of frying fish is to deep-fry (375 degrees) or fry in a skillet in about 1" of oil.

Salt and pepper both sides of fish, spread mustard of your choice on the fish then dip in corn meal – flour – half cornmeal/half flour – dry batter mix (your choice although corn meal is best choice) and fry until golden brown.

Options:

Marinate fish in beer, milk or cream for about an hour before preparing (milk gives it a very nice mild flavor)

For thicker crust. Dip fish in mixture of 1 egg and 2/3 cup of milk before dipping in coating and cooking.

### **Grilled Bacon-Fish Nuggets** by Mike Barkley

I picked this recipe up from Capt. Doug Fluhrer who runs Catch-Em-Up Charters in Erieau. Although originally for steelhead, it should be just as good for walleye!

Start with a pound (or more, depending on how much fish you are going to cook) of bacon strips cut in half.

Cut the fillets in small enough pieces to be wrapped in 1/2 strip of bacon (about 1" x 1" should work good) and marinate the pieces in "Zesty Italian" salad dressing for 1 or 2 hours

Remove pieces from marinade, wrap with bacon and secure with toothpicks.

Place wrapped pieces on foil covered grill (or frying pan on stove) and cook until bacon is crispy

Now for the best part! Once the bacon is crispy, top the pieces with your favorite barbecue, dipping or grilling sauce and cook a few minutes longer

### **Blackened Walleye** by: Dave Krick

Most people associate blackened fish with saltwater species, but you can also use firm-fleshed freshwater species, such as walleye and perch. This recipe is not for the faint of heart. It is not "5 alarm" hot, but it is definitely spicy and if you don't like any food that is at all spicy you should probably pass on it. I don't know of any way to make it milder.

Homemade Blackening Spices

4 tablespoons paprika  
3 ½ teaspoons chili powder  
2 teaspoons onion powder  
1 teaspoon dried thyme leaves  
1 teaspoon dried oregano leaves  
1 teaspoon garlic powder  
1 teaspoon white pepper  
1 teaspoon salt

1 teaspoon pepper  
1 teaspoon cayenne

Mix the ingredients in a bowl. This recipe will make enough seasoning to coat four medium-sized fillets.

Heat a large cast-iron skillet over a charcoal fire for 20 minutes, so it is very hot. Rinse the fillets and pat them dry. Melt ½ cup (one stick) of butter in a saucepan.

Coat each fillet evenly and generously with homemade blackening spices (see above) after dipping the fillet in the melted butter.

Drop the fillets into the pan after pouring in half the butter left over from dipping them. Drizzle the rest of the butter over the fillets and flip them right away.

Turn the fillets every minute, cooking them until the fish flakes with a fork. Cooking time varies from two to six minutes, depending on the thickness of the fillets.

It is best to cook the fish outdoors, because blackening creates billows of thick smoke that can fill the house.

### **Walleye Au-gratin**

Put the walleye fillets in a large baking pan (sprayed with Pam or butter). One small sandwich bag full of fillets. (about 1lb of fillets)

In a bowl, mix the following:

4-5 TBS Light Mayo (or regular)  
1/3 Cup Parmesan Cheese (Grated)  
A few dashes of Tabasco (to taste)  
1-2 TBS of Capers

Spread the mixture evenly on to the walleye fillets with a spatula. Bake at 450 for 15-20 minutes, or until the tops start to brown. After you bake it, you need to broil it for 3-5 minutes to brown the top of it. Great served with mashed redskins.

### **Coconut Walleye w/ Lime Tartar by Ken Serwatowski**

4 walleye fillets  
1 egg - beaten  
1/2 cup coconut milk (NOT cream of coconut)  
3/4 cup fine bread crumbs  
1/2 cup unsweetened coconut flakes  
1 teaspoon lime zest

Combine egg and milk in bowl.

Combine bread crumbs, coconut and lime zest in separate bowl

Dip fillets in milk and egg mixture and roll into bread crumb mixture

Fry in oil or bake at 450 degrees until fish flakes

### **Lime Tartar Sauce**

1 cup mayonnaise  
4 to 5 tablespoons Dijon mustard  
1/4 cup fresh squeezed lime juice (use fresh from lime halves)  
salt and pepper to taste

Combine in a bowl and chill prior to serving

### **Ranch Walleye**

by: Bill Kusiak

4-6 WALLEYE FILLET  
16 oz RANCH DRESSING  
9x13 baking pan

6 oz LG. CAN FRENCH FRIED ONION RINGS  
PAM or non stick spray

Spray the baking pan to prevent sticking. Pour approx 1/2 of can of onion rings on the bottom of baking pan. If fish is 1 inch thick, slice in 2 to allow better cooking. Coat fish fillets on both sides with ranch dressing and lay on top of the onion rings (make sure to coat fish well). Pour the remainder of onion rings on top of fish. Bake at 350 for 30 minutes or until fish will flake (do not cover). Serve to any bunch of hungry people, normally serves 6 people.

### **Walleye.....with a bite**

by Tom Ebi

Dip prepared walleye into a mix of eggs/milk..(75%/25%), then into a 50/50 mix of cornflake crumbs/Zatarain's seasoned "fish-fry" coating mix.

Fry in butter flavored Crisco till golden brown. I prefer a heavier batter so I dip the fillets into the cornflakes/Zatarain's mix, then into the egg/milk, then back into the cornflakes/Zatarain's .Walleye...with a bite, but a little sweet too.

( salmon cut into strips ( fingers) are pretty good too)

### **Walleye Bake**

by Mike Barkley

4 Walleye filets  
1 cup creamy Italian-style salad dressing (I prefer Ranch)  
1 cup shredded sharp Cheddar cheese  
2 cup crushed potato chips. You can also use Fritos, Doritos, Cheeze iT crackers, etc)

All quantities are "starting points". This is a recipe that is pretty much a matter of preference!!

Preheat oven to 500 degrees– coat a 9 X 13" baking dish with cooking spray.  
Marinate the fish in the dressing for a 15 minutes  
Toss the cheese and chips together.  
Place the fish in the coated baking dish and top with the cheese/chip mixture.

Bake, uncovered, in the preheated oven for 8-10 minutes or until the fish flakes.

**Walleye Mornay**  
by Ken Serwatowski

Cooks note: Although this recipe seems like a lot of work, trust me it's well worth it.

1 cup butter  
1/4 minced shallots  
16 ounce sliced mushrooms (chefs choice)  
1 tablespoon lemon juice  
3 pounds walleye (chunked or fillets)  
2 1/2 cups half and half  
1/3 cup all purpose flour  
2/3 cup grated parmesan cheese  
3 tablespoons dry sherry  
1 teaspoon dijon mustard  
pinch of ground nutmeg  
1/2 teaspoon salt  
1/4 teaspoon white pepper (use white pepper)  
2/3 cup shredded swiss cheese

Disclaimer: This is not a heart smart recipe, any nutritional value of the walleye fillets is ruined by the creamy cheese sauce. If you feel like living on the edge, making your cardiologist cringe, or impressing your date follow directions below.

Melt 6 tablespoons of butter in a pan (dutch oven preferred) over low heat. Add shallots and saute for 1 minute. Turn heat to high and add mushrooms, lemon juice, and cook stirring constantly until mushrooms are tender. Transfer to a bowl.

In a saucepan melt 4 tablespoons of butter and add the half and half. Bring to a light boil. Lay walleye fillets a few at a time into the half and half mixture and cook 3 to 5 minutes or until fillet is cooked but still somewhat firm.. Transfer fillets to a lightly greased baking dish of your choice. ( I prefer a small individual oval dish for each person) Reserve half and half mixture when done. Drain any liquid from the mushroom mixture into reserved half and half.

- In a separate pan or dutch oven melt remaining 6 tablespoons of butter, whisk in flour until smooth. Gradually add half and half mixture, cooking over medium heat until thick and bubbly. Add parmesan cheese and the next 5 ingredients whisk constantly until cheese melts and the sauce is smooth.
  - Remove from heat and stir in mushroom mixture.
  - Pour mixture over walleye fillets making sure the fillets are smothered in the sauce, and top with the shredded swiss cheese mixture.
  - Broil 5 inches from heat until cheese is lightly browned and the sauce is bubbly.
  - Serve immediately , goes great with crusty french bread, a bottle of Pino Grigio, and a home-made rice pilaf ( Rice recipe available upon request, Email me- MuskyAdict@aol.com)
- Also may be made a day ahead of time but wait to broil just before serving.

**Deep-fried Salmon**  
by David "Rick" Bradley

1 1/2 cup Drakes mix  
Cajun seasoning  
red and black pepper  
Hungarian red paprika  
salt  
1 salmon filet  
peanut oil

Take the drake Drakes mix and add Cajun seasoning, Hungarian hot paprika, and a hot black and red pepper. I add about 1 tsp of salt, but it is not required. The measurements are not exact. I season to taste. I prefer more of the Cajun seasoning and the Hungarian hot paprika. You can added or delete to your taste.

Take a salmon filet and slice in to small finger size pieces, Dip the fish in egg and then your batter. Place the fish into preheated oil (350 degrees). Use enough oil so the fish can sink. When done, in about 5 to 7 minutes, the fish will float to the top. Remove and place on paper towel to remove excess oil.

**Deep Fried Fish Balls**  
by Theresa Woodward

Cooking Oil

2 cups Fish (any kind of fish can be used; fresh or canned salmon & suckers, boiled carp or sheephead. This is a great way to use the fish that most people if they catch, throw away.)

1 large onion chopped fine

1 cup of crushed crackers

2 eggs

dash of salt and pepper

Mix all ingredients thoroughly, firmly form into 1 1/2" balls, deep fry in hot oil till golden brown.

Serve with tarter sauce or catsup.

My kids also like them as a cold snack.

## Larry's Fish Chowder

by Larry Fleszar

Have some leftover fish that you can't throw out to the cats? I modified this recipe out of the magazine WALLEYE for a chowder that I feel rates with the best of them.

1/4 lb. Bacon, cut into small pieces  
1 cup celery, diced  
1 cup onions, diced  
2 cups potatoes, diced  
1/2 lb. Fresh or frozen fish  
2 1/2 cups of water  
1 1/2 tsp salt  
1/4 tsp pepper  
3 tsp margarine or butter  
1/4 cup flour  
2 1/2 cups milk

- 1.) Fry the bacon until crisp, add onions & cook until soft. Do NOT drain the fat
- 2.) Into the water, add celery, potatoes, fish, salt and pepper. Simmer 15 minutes or until potatoes are tender. Then add the bacon, onions and bacon grease.
- 3.) Melt margarine or butter in a sauce pan and stir in flour until smooth. Add milk, stir constantly until sauce boils and thickens.
- 4.) Slowly stir in the fish mixture, heat until piping hot.

This will make enough chowder for 2 or 3 hungry anglers. Double the batch & enjoy it twice as long.....maybe!

Having tasted this great chowder at the recent Spring Show, I agree that it is one of the best chowders that I have ever tasted.

## Walleye Cakes

by Mike Barkley

This is a modification of a recipe that appeared in Walleye Insider magazine. Since I didn't care for some of the ingredients, I experimented and this is what I came up with. The Guinea pigs that I tested it on loved it!

1 lb. walleye fillets  
2 cups of mayonnaise  
4 eggs  
bag Frozen shredded hash brown potatoes (thawed)  
8 oz. Finely shredded sharp cheddar cheese  
(or your favorite)  
1 cup chopped onion  
(I used red onions, use whatever type you prefer)  
1 cup chopped green peppers  
3+ cups of italian bread crumbs  
Seasonings (I used garlic, salt, pepper and a little cayenne)  
Oil or butter

Cook the walleye in simmering water until it flakes (about 5 minutes), and cool. Mix the flaked walleye, mayonnaise, hash browns, cheese, onion, green pepper and add the eggs.

Add the Seasoned bread crumbs until the mixture is thick enough to form into patties.  
Cook in butter or oil over medium-high heat 3 or 4 minutes per side until golden brown.

Don't be afraid to experiment. Alter the ingredients to fit you own taste. If you like more hash browns or more walleye, change it! As long as you can form a patty out of it, it'll work!

### **Oven Baked Steelhead**

by Bea Hannula

Milk

1 tbs. salt per cup of milk

Fish fillets

Fine bread crumbs (I like finely rolled Corn flakes, but you can use whatever you prefer)

Soak fillets for a short time in salted milk.

Roll in bread crumbs and lay on a well oiled baking pan and bake at 500 degrees for about 10 minutes per inch of fillet thickness.

Note: Additional seasonings can be added to the bread crumbs, but I prefer the delicate flavor of the fish itself.

### **Fish & Potato Fry**

by Mike Phanawong

1/2 gallon oil

2 eggs

1 1/2 cups flour

1 cup of beer or water

Seasonings of choice (I prefer Lawrey's

Seasoning Salt)

2 tbs. Melted butter

Fish fillets

Sliced potatoes

Over open fire or stove, preheat cooking oil in deep pan or kettle until hot. Mix together the eggs, flour, beer, seasonings and butter to make batter.

Dip fillets in batter and fry until slightly browned before adding potato slices. Turn fish and potatoes so that they cook uniformly .

Cook 8 to 10 minutes. Place on paper towels to drain.

## **Walleye Chowder**

by Mike Barkley

10 medium potatoes, diced  
Walleye  
2 diced onions  
2 cans whole kernel corn  
6 slices crumbled bacon (I cheated and used a jar of Hormel's Real crumbled bacon, not Bacon bits)  
2 cans condensed Cream of Celery soup  
Chopped Bell pepper (optional)  
Salt & pepper to taste  
Dash of hot sauce  
Milk

Just cover the potatoes and onions with water and cook until almost done and add cubed walleye and cook until potatoes are done (don't overcook the fish).

Add the soup, bacon, corn, peppers, seasoning, hot sauce and whatever else you want.  
Add milk as desired. If you want it thicker, mix a couple of spoons of flour and milk and add to the chowder and bring to a boil to thicken.

The beauty of this chowder is it's versatility! You can tailor the recipe to fit your own needs.

## **Broiled Almond Walleye**

by Mike Barkley

Walleye fillets  
Butter (or margarine)  
Slivered almonds (Sesame seeds are also good)  
Lemon juice  
Pepper (I prefer cayenne)  
Line your broiler pan with foil and lay out the fillets.

Add lemon juice (to taste) to melted butter and brush on fillets. Sprinkle on pepper (or seasoning of choice) and add almonds or sesame seeds.

Broil until the tops are browned and fillets pull apart with Fork.

## **Walleye Stir-fry**

by Mike Phanawong

Vegetable oil  
1 lb. walleye, cut in 1-inch strips  
1 lb. stir-fry mixed vegetables  
1 small can water chestnuts  
1 cup pineapple chunks  
1 T. Worcestershire sauce  
1 T. soy sauce  
10 drops jalapeno sauce (optional)  
1 cup sweet and sour and sour mix

Place vegetable oil in skillet. Fry fish until half done. Add rest of ingredients; cook until vegetables are tender. Serve from skillet.

**Fish Chowder**  
by Mike Phanawong

1 cup sherry  
6 small hot peppers  
4-6 medium fish fillets  
4 qts. water  
salt  
pepper  
thyme  
bay leaves  
peppercorns  
ground cloves  
garlic  
3 large onions, chopped  
8 celery stalks, chopped  
1 clove garlic, crushed  
2 green peppers, chopped  
1-lb. crushed tomatoes  
10-oz. can consomme`  
1 cup ketchup  
8 sprigs parsley  
2 T. Worcestershire sauce  
2 T. lemon juice  
2 lbs. potatoes, peeled, diced  
6 carrots, chopped  
Dark rum

Prepare sherry pepper sauce by combining sherry and hot peppers. Put in bottle; set aside. Simmer fish in water with salt, pepper, thyme, bay leaves, peppercorns, ground cloves, and garlic. In skillet, saute` onions, celery, garlic and green peppers. Add crushed tomatoes and consomme`. Simmer 30 minutes. Add fish, ketchup, parsley, Worcestershire, lemon juice, potatoes, carrots, dark rum, and sherry pepper juice. Cook for 3 1/2 hours. Put fish in pot of water and spices. Boil until fish flakes. Strain fish in strainer. Flake fish back unto broth, blend and return to pot