

ENTRÉE

Sautéed Walleye with Sour Cream and Dill

The fish (for 10 people):

20 fillets of walleyed pike (thawed)

For the breading:

1 cup flour
1 cup cornmeal
Salt and pepper to taste

For sautéing: (depending on the size of the pan)

2-3 tbsp butter
2-3 tbsp olive oil
20 fillets of walleye pike

For the sauce:

3 cups white wine
1 cup + 2 tbsp sour cream
¾ cup fresh dill (or 6 tbsp dried)
6 tbsp fresh parsley, chopped
Zest of 6 lemons, finely grated

Preparation:

1. In two large skillets heat the oil and butter together, swirling to mix, until the foam subsides.
2. Meanwhile, rinse the fillets and pat dry.
3. Combine the flour, corn meal, salt and pepper and dredge the fillets in the mixture, shaking them lightly to remove excess flour.
4. Sauté the fillets over medium heat until golden. Turn fish and continue to cook until done. Remove to warm plates.
5. In another skillet, pour in the wine and boil till reduced by half (5-8 minutes). Whisk in sour cream until smooth. Remove from heat and add lemon. Taste and season with salt and pepper.
6. Plate the fish and pour sauce over it. Serve immediately.