

Pan-seared Walleye



Ingredients:

12 Walleye fillets (about 6-8 oz each)
Lemons, cut into wedges
Flour
4-6 Eggs
Fish seasoning
Butter

Directions:

Dry pat the fish fillets and coat with flour
Mix 4 eggs, dip fillets into egg wash and coat with seasoning and flour
Add some butter or oil to a pan.
Place the fish right over the melted butter.
Then put a pan over the top of the fish.
This creates steam in the inside of the pan.
After 5 minutes flip the fish and cook for another 4 minutes or until golden brown on each side.
Serve immediately with a lemon wedge and the wild rice.

White Sauce with fresh Corn

Ingredients:

- 2 tbsp Butter
- 1 cup chopped Shallots
- 6 tbsp White Wine Vinegar
- 4 tbsp dry White Wine
- ¾ cup Heavy Whipping Cream
- 16 tbsp Butter, cut into 24 pieces
- Fresh or canned corn kernels

Directions:

- Heat 2 tbsp butter in pan, add shallots.
- Cook briefly while stirring, add the vinegar and wine.
- Cook until the liquid is nearly gone or reduced.
- Add the heavy whipping cream, salt and bring to a boil.
- Add the fresh corn and simmer for 10 min.
- Add the pieces of butter a few at a time stirring rapidly with whisk and don't let boil.
- Serve with the fish.