

Ingredients



1 Lb of walleye fillets cut into 6-inch sized pieces
2 Eggs
1 Cup of flour
1 Teaspoon of each garlic powder, paprika, salt, & pepper
2 Cups of saltine/ritz crackers crushed
Neutral flavored oil for frying
Garnish
Parsley
Lemon wedge

Pan Fried Walleye

Instructions

- Bread the walleye: Get out three bowls. In one place the flour, garlic powder, paprika, salt, and pepper. Mix these ingredients together. In the second bowl add the two eggs and whisk them up. In the last bowl add the crushed saltine crackers. Then bread each piece of walleye by placing them first in the flour mixture, then the in eggs, and finally in the saltine crackers. Set each piece aside until step 3.
- Pour enough oil into a pan until there is about $\frac{1}{4}$ inch covering the entire bottom. Place the pan over medium-high heat.
- Fry the walleye: Once the oil is hot, carefully place the pieces of the walleye in the pan. Let them fry on one side for 3 to 4 minutes. Then use a pair of tongs to flip them over and let them fry on the other side for an additional 3 to 4 minutes. Then take each piece out and onto some paper towels to let the excess oil drip off.
- Serve the pan-fried walleye with some parsley, and a fresh squeeze of lemon. Enjoy!

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