

SAUTEED WALLEYE WITH CITRUS CAPER SAUCE

Lemon caper sauce is luscious with Walleye. Serve with crusty artisan rolls, fresh string beans, and choice of wine.

FAMILY RESTAURANT	NO
CASUAL DINING	YES
FINE DINING	YES

Ingredients	Quantity	Procedure
Flour, all purpose	1 oz.	1. Combine flour and seasonings. Dredge Walleye fillet. 2. Heat oil in heavy skillet, over medium high heat. Sauté fillet about 2 minutes per side. Remove from pan and keep warm. 2. Add wine and lemon juice to pan and deglaze, reducing liquid by half. Remove sauce from heat and strain. Add capers and butter. 3. Drizzle sauce over Walleye and serve immediately.
Salt and pepper	To taste	
Walleye fillets, skin on (6 to 8 oz)	1 ea.	
Canola or olive oil for frying	1 fl. oz.	
White wine, such as a dry sauvignon blanc	1/2 cup	
Lemon, juice, freshly squeezed	2 Tbsp.	
Butter, cold	1 Tbsp.	
Capers, rinsed and drained	1 Tbsp.	

COSTING PROCEDURE

Walleye Fillet _____ + Remainder of Meal _____ = Total Cost _____ \$ Margin _____
 Selling Price _____ Food Cost % _____

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