

CRISPY BEER BATTERED WALLEYE

Serve this easy-to-make beer battered Walleye as an appetizer or hearty entrée. Absolutely wonderful served with ice-cold beer.

FAMILY RESTAURANT	YES
CASUAL DINING	YES
FINE DINING	YES

Ingredients	Quantity	Procedure
Walleye fillet, skin on or skin off (6 to 8 oz, 8 to 10 oz or 10 to 12 oz)	1 ea.	1. Dredge Walleye fillet in flour.
Flour, all purpose	1 oz.	2. Coat the floured fillet by dipping into beer batter.
Walleye beer batter*	to coat	3. Place in preheated deep fryer (375°F) until golden brown. The Walleye fillet will rise to surface when done.
Lemon slices	1 ea.	4. Serve with lemon slices and tartar sauce.
Tartar sauce	2 oz.	

WALLEYE BEER BATTER*

You might want to try different beers – porter, stout, lager -- and see what your customers like best.

Ingredients	Quantity	Procedure
Flour, all purpose	1-1/3 cup	1. Combine flour, cornstarch, salt and pepper.
Cornstarch	1/3 cup	2. In separate bowl, combine egg and yogurt.
Salt	1/2 tsp.	Fold into dry ingredients.
Pepper	1/2 tsp.	3. Add beer. Batter should be very stiff.
Egg, beaten	1 ea.	4. Refrigerate batter in tightly covered container until ready to use. If batter seems too stiff, additional beer may be added. For best results, mix fresh beer batter daily.
Yogurt, plain	1/3 cup	
Beer	1-1/2 cup	Yield: About 3-3/4 cups batter.

COSTING PROCEDURE

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

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