

## GOLDEN PAN FRIED NORTHERN LAKES WALLEYE

Pan fried walleye is simply wonderful! Serve with baby red potatoes, asparagus spears, and a crisp green salad. Excellent with a light, fruity wine.

FAMILY RESTAURANT	YES
CASUAL DINING	YES
FINE DINING	YES

Ingredients	Quantity	Procedure
Walleye fillet, skin on (6 to 8 oz, 8 to 10 oz or 10 to 12 oz)	1 ea.	1. Pat Walleye fillet dry and dredge both sides in flour. 2. Combine cornmeal/crumbs and seasonings. 3. Dip Walleye fillet in beaten egg. Shake off excess liquid and then dip fillet lightly in seasoned cornmeal/crumb mixture until coated on both sides. 4. Pan fry Walleye fillet in oil, over medium high heat, skin side down, for 3 minutes, skin side up for 2 minutes and skin side down for 2 minutes. Total time may vary based on size of fillet. 5. Serve immediately with a twist of fresh lemon.
Flour	1 oz.	
Cornmeal, bread or cracker crumbs	1-2 oz.	
Seasonings of choice, such as garlic, celery or lemon salt, tarragon, thyme, turmeric, pepper, other herbs/spices	1/4 oz.	
Egg, beaten	1/4 ea.	
Canola or olive oil	1 fl. oz.	
Lemon twist	garnish	

### COSTING PROCEDURE

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

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