

## WALLEYE UNDER THE BROILER

Serve Walleye fillets with fresh asparagus spears and baby carrots. If desired, keep the carrot tops intact for flourish! Garnish with a slice of fresh lemon.

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. Brush fillets with oil or butter and sprinkle with seasonings.
Canola, olive oil, or melted butter	1 fl. oz.	2. On a lightly oiled pan place prepared fillet skin side down.
Seasonings of choice, such as garlic, celery or lemon salt, thyme, tarragon, turmeric, pepper, other herbs/spices	1/4 oz.	3. Broil until done.
		Note: Do not place too close to broiler or Walleye may dry out and scorch.

### COSTING PROCEDURE

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

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