



Baked Walleye

Recipe from Executive Chef Terry Dox

- 3 8oz walleye fillets
- 1 egg, beaten
- Milk, enough to beat with egg
- 1-2 cups bread crumbs
- 2 T butter
- Lemon pepper to taste

Cut fillets into 2-3" pieces. Soak in egg/milk mixture for about 1 hour. Remove, one piece at a time, and coat with bread crumbs. Place in buttered baking dish. Drizzle with melted butter and sprinkle with lemon pepper. Bake in 400° oven for about 15 minutes. Serve hot with tartar sauce and lemon.

Serves 4 people.