



# Crispy Parmesan Walleye

Serves: 2

*"I must say Wisconsin is synonymous with the Friday fish fry, perhaps the influence of the church and our readily available freshwater fisheries influences this. It's clear it is a tradition that isn't going anywhere. It is tough to beat the crispy outside and flaky inside of a traditional fried walleye. Make room for this recipe it has earned a spot at the table." - Chef Luke*



## Ingredients:

1/2 cup all-purpose flour  
1 tablespoon Old Bay Seasoning  
2 eggs  
1 cup panko breadcrumbs  
1 cup parmesan cheese, finely shredded  
1/4 teaspoon each salt and pepper  
2 walleye or a white fish fillets selection (8oz each)  
1/2 cup canola oil  
Lemon wedges and tartar sauce

## Directions:

1. Start by setting up a 3-bowl breading station by combining flour and Old Bay seasoning in a large, shallow bowl. Lightly beat eggs in a separate large, shallow bowl. Combine the breadcrumbs, parmesan, salt and pepper in another large, shallow bowl.
2. Pat fillets dry with paper towels. Coat fish in flour mixture then dip fillets into eggs; then coat with parmesan mixture, shaking off any extra coating between steps and then set aside on a clean plate.
3. Warm canola oil in a large, heavy skillet over medium-high heat. Add fillets; cook for 4-5 minutes on each side or until fish flakes easily.
4. Serve with lemon wedges and tartar sauce

## Extra Tip:

Have someone in your house that is doesn't like fish? Soak your walleye fillets in milk 25 minutes prior to the cook to combat the "fishiness."

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