

Walleye ala Kris

INGREDIENTS

Any number of walleye fillets

Margarine

Cavendars Greek Seasoning

Real Lemon juice

This recipe is incredibly simple and meant for those who prefer baked walleye over breaded or deep fat fried. You can be quite lax on the amounts so there will be no precise measurements. Here's how it goes:

Take a 9 x 12 cake pan and line it with tin foil – this minimizes cleanup.

Lay in the fillets with no overlap.

Sprinkle Cavendars over fillets as liberally as you want.

Drop in 2 or 3 tbs. of margarine at middle and each end of pan. (Don't use butter, it will burn.)

Squirt in some real lemon juice, to taste. (½ cup or so)

Cover with tin foil.

Bake at 400 degrees until fillets flake apart.

Depending on the thickness of the fillets, it can take from 15 – 45 minutes. Use your judgement and check occasionally.

Enjoy!