

Pine Point Walleye Recipe

After you catch those fabulous fresh fish, we have a recipe to prepare a fantastic meal. Feel free to print this page and bring it with you on your trip. Or if you should forget, Pine Point Resort will have a copy available for you at the Pine Point Office.

Walleye skinless fillets (from the day's fishing trip)

Bisquick

Butter-flavored Crisco

Onions (chopped in large pieces)

Salt

Pepper

Lemon wedges (Optional)

Louisiana Hot Sauce (Optional)

Good Canadian beer! (Highly Recommended)

Potatoes (Optional)

Baked Beans (Optional)

Teflon or a nonstick interior coated type fry pan

If you have had the walleyes in rinse water pat off the excess water with paper towels. Lightly pepper walleye fillets with black pepper. Shake fish fillets in a bag of bisquick. You can buy bisquick in a box, it looks like flour. Use a Teflon or a nonstick interior coated type fry pan to melt *Butter-flavored* Crisco and to fry fish. Melted or hot *Butter-flavored* Crisco should be about 1/8 of an inch deep in the frying pan. Heat *Butter-flavored* Crisco hot enough to sizzle moderately to almost vigorously when raw fish are placed in frying pan. You might have to add a little more *Butter-flavored* Crisco as fish fry. Maintain *Butter-flavored* Crisco from 1/16 to 1/8 inch deep in the frying pan through out the cooking or frying process. This next step in this procedure is very important and a necessary part of this recipe. After raw fish is placed in pan, immediately add two heaping tablespoons of raw onion. Chop the onions in large pieces. Lightly fry fillets to light gold color on each side, it is OK to flip fillets more than once as you fry them. Lightly fry means don't over cook the fish, Fried fish fillets need to retain a somewhat moist interior. Flavor is seriously lost if you over cook or excessively fry the fish. Remove the fish from the pan and pat off excess grease with paper towel. Salt the fish at this time, use a generous amount of salt.

For table condiments Pine Point Resort suggests having available, if diners so desire, the following:

● Lemon wedges ● Louisiana Hot Sauce ● Good Canadian beer!

To complete the meal you might want to consider canned baked beans, and also some fried potatoes. If you serve fried potatoes, you might want to add ketchup to your condiment list. Enjoy your fish meal!