

CatchMore® Fish with CatchMore® Products

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Pan Fried Walleye Recipe

Ingredients: 1/2 cup cracker meal
 1/2 cup all purpose flour
 1/4 cup yellow cornmeal
 1 teaspoon salt
 1 cup whole milk
 1 large egg, lightly beaten
 8 walleye fillets 3 to 4 ounces each
 2 tablespoons bacon fat
 2 tablespoons lard

1. Mix cracker meal, flour, cornmeal and salt in a pie plate.
2. Put milk in another shallow dish.
3. Put egg in another dish.
4. Dip fish in milk, then egg and then flour mixture, coating both sides.
5. Heat bacon fat and lard in a large cast iron skillet.
6. Once the skillet is very hot, add fish, skin side down. Cook turning occasional until fish is golden and cooked thoroughly 8-10 minutes.
7. Drain on paper towels and serve hot.

Makes 4 servings.