

Walleye Francaise

Ingredients

1 lb. walleye filets
2 eggs beaten
1 cup milk
½ cup grated parmesan cheese
1 tsp. white pepper
1 tsp. chopped parsley
1 tsp. Frank's Hot Sauce
1 cup all-purpose flour
1 tblsp. fresh ground pepper
2 cups Canola Oil
½ cups fresh squeezed lemon juice
1 cup chicken stock
2 tblsp. unsalted butter
Chopped parsley for garnish

Preparation

Add eggs, milk, cheese, white pepper, hot sauce and parsley to medium bowl. Mix well.

Heat 1" of oil in large skillet

On plate mix flour and pepper. Take each filet and coat with flour mixture. Dip each filet in egg mixture. Fry in heated (350°-375°) oil until golden, about 2 minutes per side. Place cooked filets on platter lined with paper towels. You may also place filets in pre heated oven of 350° until ready to plate.

In separate skillet melt butter, add chicken stock and lemon juice. Once sauce is simmering add cooked walleye filets and sauté for a few minutes. Remove from pan, pour sauce over top, sprinkle with parsley and finish with thinly sliced lemons.