

Panko crusted Walleye (River Dragons) with Remoulade Sauce

VIP Outdoors Facebook pageWalleye

-Trim all red meat off (red area between flesh and skin). Cut into equal size pieces, for even cooking. In a Ziplock bag mix

-1/4 cup flour

-1 tablespoon salt

-1 teaspoon garlic powder

-1 table spoon blackening seasoning

Put pieces of River Dragon in bag and shake. Remove fish from bag, shaking off all excess seasoned flour. In a bowl mix two eggs. Take floured fish and put it in egg wash. Remove fish letting all excess egg drain off. On a paper plate or bowl pour a pile of Panko Roll River Dragon in Panko.

In a preheated frying pan with a 1/4 inch of oil over medium high heat, place River Dragon into oil. Don't overcrowd the pan, It will drop the temp of the oil. There should be a small bubble slow fry, not a crazy hot sizzle. Let it go a couple minutes on each side until Panko is evenly browned. Take the fish out and put it on a paper towel to absorb any extra oil. Season with salt (if desired) while hot.

Remoulade Sauce:

Mix the following. Add more or less to taste.

-1/2 cup Mayo-

-2-3 Tbs Stone Mustard

-2 Tbs Horseradish (less or more depending on how much bite you can handle) -1 tsp Fresh lemon juice

-1 tsp Hot Sauce (Tapatio)

-1 tsp Worcestershire