

Walleye with Blue Cheese – Fish Cakes



by Chefs Jerry Swanson & Tommy Nuesse

“We do this recipe at the Nisswa Grill usually using crab to create a distinctive crabcake. Walleye, though, is just as good. The blue cheese aioli is our favorite accompaniment, but, of course, you can substitute.”

For 8 to 10 cakes . . . 8 oz. (1/2 pound) walleye, cooked

1 1/2 c. mayonnaise

4 eggs 1 c. cooked wild rice

1/2 c. shredded Parmesan (or substitute your favorite cheese)

4 green onions, chopped, or

1/4 c. chopped yellow onion

1 tsp. garlic powder, or 1 clove fresh garlic

1 package saltine crackers

2 tsp. seasonings (salt, pepper, herbs)

2 tbsp. oil or butter

Blue cheese aioli

1/2 c. mayonnaise

1 tsp. garlic powder or

1 clove fresh garlic, minced

1 oz. crumbled blue cheese Mix well (Substitute: blue cheese salad dressing)

Cook the walleye in simmering water until flesh is firm, about five minutes, then cool.

In a large bowl combine the walleye (flaked), mayonnaise, rice, chopped onion, garlic, and cheese. Add eggs and mix with a fork.

Add seasoning. Crush saltines and fold into batter until mixture is firm enough to form into cakes.

Heat oil or butter in skillet over medium-high heat, form mix into small (2 to 4 oz.) cakes and cook approximately 2 to 3 minutes on each side or until golden brown.

Serve with blue cheese aioli.