

[Walleye Recipes from Family-Outdoors.com](http://Family-Outdoors.com)

Walleye Bacon Roll-Ups

Ingredients:

- Walleye filets
- Thin cut lean bacon
- Quality tomato based BBQ sauce

Directions:

Cube Walleye filets about 3/4 inch to a side. Roll a piece of thin cut bacon around each cube of fish until it overlaps, fasten with a toothpick and cut the bacon. Place the bacon roll-ups on the grill. After several minutes turn them over. Just before done brush a small dab of quality BBQ sauce and try to leave on till sauce gets tacky. Cook till the bacon is just starting to get crisp, about 10 minutes.

Contributed by: Alex Vitek with Lake St. Clair Walleye Association

Baked Walleye

Ingredients:

- 1 Walleye; (3 to 4 pounds), dressed
- 1/2 ts Salt
- 1/8 ts Pepper
- 5 Strips bacon
- 2 tb Water
- 16 oz Canned plum tomatoes; cut into bite-size pieces
- 1 Clove garlic; minced
- 1 md Onion; sliced and separated into rings
- 1 tb Butter
- 1 ds Ground red pepper
- 1 md Lemon; thinly sliced

Directions:

Rub the fish with salt and pepper. In a roasting pan, lay the fish atop bacon strips. Add the water. Bake in a 400 degrees oven for 10 minutes.

Drain tomatoes, reserving juice. In a skillet, cook tomatoes, garlic, and onion in butter till onion is just tender. Add the red pepper and reserved tomato juice. Bring to boiling; pour over fish in pan. Reduce the oven to 325 degrees . Lay the lemon slices over the fish to cover. Bake, uncovered, for 40 to 45 minutes or till the fish flakes. Makes 6 servings.

Baked Walleye In Sour Cream

Ingredients:

- Salt and pepper
- 1 c Sour cream
- 1 3-lb. walleye, scaled and dressed
- 1/4 ts Thyme
- 1/2 c Grated Parmesan cheese
- 2 tb Finely minced onion

- 1/2 c Bread crumbs
- 2 tb Soft butter
- 2 tb Lemon juice
- 5 Strips bacon

Directions:

Scale but don't skin the walleye and pick a 3-3 1/2-pounder.

Salt and pepper the fish. Mix the minced onions with soft butter and spread inside and outside the fish. Lay the bacon strips on the bottom of a shallow baking dish and lay in the fish. In a bowl mix the sour cream, thyme, grated cheese, bread crumbs, and lemon juice and spread the mixture over the fish. Bake at 325 degrees for about 30 minutes. Serve with tossed salad and baked potato.

Broiled Walleye

Ingredients:

- 4 Walleye Fillets (about 1 1/2 lb.)
- 1/3 cup sliced almonds, crushed
- 2 tsp. lemon juice
- 1 Tbsp. prepared mustard
- 1 tsp. soy sauce
- 1 tsp. sugar
- A dash of red pepper
- 1/4 cup heavy cream

Directions:

Mix all ingredients well and spread evenly over Walleye Fillets. Place Fillets on a greased broiled pan and broil five inches from the heat in a preheated broiler for about 10 minutes or until the fish flakes when probed with a fork.

Serves 4

Honey Walleye

Ingredients:

- 1 Egg
- 2 ts Honey
- 2 c Butter-flavored crackers; crushed (45-50)
- 1/2 ts Salt
- 4 Walleye fillets; (1 1/2-2 lbs.) (up to 6)
- 1/3 c Cooking oil; (up to 1/2)
- Lemon wedges; optional

Directions:

In a shallow bowl, beat eggs; add honey. In a plastic bag, combine crackers and salt. Dip fish in egg mixture then shake in bag until coated. In a skillet, cook fillets in oil for 3-5 minutes per side or until golden and fish flakes easily with a fork. Serve with lemon wedges if desired. Yield; 4-6 servings.

Walleye and Wild Rice

Ingredients:

- 4 Walleye Fillets
- 2 cups light chicken bouillon
- 1 Tbsp. lemon juice
- 1/4 cup margarine (1/2 stick)
- 3 Tbsp. chopped onion
- 3 cups cooked wild rice, about 2/3 cup uncooked
- 1/3 cup chopped fresh dill

Directions:

Poach the Fillets in the chicken broth and lemon juice, cooking almost until flesh will flake on sides of Fillets. With slotted spoon remove Walleye to platter and keep warm. Melt the butter and saute the onion and wild rice briefly, just to soften onion and heat rice. Add 1/4 cup of the fish-chicken broth and dill weed. Divide the rice among 4 dinner plates and place fillet on rice.