



**RECIPE NAME:** Poached Walleye

**FROM THE KITCHEN OF:** Dean M. Hoffman '73

### INGREDIENTS:

Walleye filets (no bones or skin)  
Vidalia (sweet) onions, one medium  
Whole peppercorns  
Bay leaf  
Fresh grated parmesan cheese  
Lemon pepper seasoning  
Fresh lemon

### INSTRUCTIONS:

Depending on the size of your catch for the day, try to keep the filets whole. Fill a large skillet half full of water, add a few Peppercorns, a Bay leaf and place on the camp stove with medium heat. Cut the Vidalia into ¼ slices and place in the water and let them cook down until they are soft. When the onions are done, place the walleye filets in the skillet on top of the onions and poach. This really does not take very long so don't take your eyes off the skillet and go back to the card game. The range is sushi, poached or mush walleye is measured in seconds. The filets will change color to opaque quickly. When they flake, use a wide spatula and place them on a warmed platter. Place the cooked Vidalia's on top the filets and cover with the grated parmesan cheese. Garnish with lemon slices, sprinkle with Penzey's Lemon Pepper seasoning and serve immediately.

**Additional Notes:** This is a real treat when you are on a remote lake and don't have any trouble catching walleye. It is an excellent break from the traditional shore lunch walleye I would serve out on an island on the Chippewa Flowage. This is a Mediterranean style dish served back at the cabin and at the end of the day that brings out the true flavor of Walleye. You can try this with other cold-water fish like Salmon, perch or crappie but in a pinch, even warm water fish like bass or bluegill will do.

