



Servings 2

Prep Time 15 min

Cooking Time 15 min

Blackened Walleye Cheeks Sandwich



Directions

Step 1

Mix mayonnaise with a squeeze of lemon juice and a dash of hot sauce—season to taste. Set aside.

Step 2

Heat 2 tablespoon of butter in a skillet over medium-high heat. Rinse walleye cheeks under cold water and pat dry with paper towels. Season fish lightly with salt and heavily sprinkle blackened seasoning all over to taste. When butter is hot and bubbling, sear the seasoned walleye cheeks until golden and cooked through on both sides.

Step 3

While the fish is cooking, spread the remaining softened butter on the insides of your split bread rolls/loaves/sections and toast until slightly crispy. (Since the fish is pan seared and not fried, you do want a crispy element to balance out the sandwich.)

Step 4

When walleye cheeks are cooked and bread is toasted, assemble the sandwich by spreading on the mayonnaise mixture on both pieces of bread, add lettuce, sliced tomato, blackened walleye cheeks and sprigs of cilantro.

Ingredients

1 package of walleye cheeks (about 14-16 cheeks)

Blackened seasoning, to taste

Salt, to taste

2 servings of your favorite bread (e.g. hoagie, French, ciabatta), split

3 tablespoons of butter, softened and divided

Small tomato, sliced

Shredded iceberg lettuce or cabbage

4-6 sprigs of cilantro

2 tablespoons of mayonnaise

Squeeze of lemon juice

Dash of hot sauce

