



Servings 2

Prep Time 10 min

Cooking Time 20 min

Grilled “Margarita” Walleye



Ingredients

2 walleye fillets

Salt and pepper, to taste

½ teaspoon of chili powder

¼ teaspoon of cumin

3 cloves of garlic, minced

1 tablespoon of fresh cilantro, chopped

Juice of half a lime, plus extra wedges for serving

Splash of tequila

2 tablespoons of cold butter, cut into small pieces

Half a serrano pepper, thinly sliced (optional)

Directions

Step 1

Preheat grill to about 300° Fahrenheit, and prepare it for indirect heat cooking.* Cut out a large piece of heavy-duty aluminum foil, and fold the edges and corners over to form a rim that would keep moisture in. Spray foil with non-stick spray, and then place it onto a rimless cookie sheet.

Lay walleye fillets skin side down, side by side, onto the foil. Season fish with salt, pepper and distribute chili powder, cumin, minced garlic and cilantro between the fillets. Squeeze juice of half a lime on top and add a splash of tequila. Dot with pieces of cold butter.

Step 2

Use the cookie sheet to transfer fish to the grill, sliding it onto the grates. Close the lid and cook for 20 minutes at 300°, or until fish becomes flaky and is cooked through. If the walleye starts browning too quickly, move the foil “tray” to a cooler area of the grill.

Step 3

Serve immediately with extra lime wedges on the side and slices of serrano pepper garnished on top. Spoon butter sauce over the fish.

**This recipe may also be prepared in the oven.*

