



Servings 4

Prep Time 5 min

Cooking Time 30 min

Walleye Meuniere



Ingredients

4 large walleye fillets
2 tablespoons of sherry
2 tablespoons of dry vermouth
2 eggs
2 tablespoons of milk
1 cup of Panko breadcrumbs
1 teaspoon of kosher salt
Cracked black pepper, to taste
½ cup of all-purpose flour
2 tablespoons of olive oil
3 tablespoons of butter
2 tablespoons of capers, drained
1 cup of unsalted chicken stock
Zest of 1 lemon
Juice of half a lemon

Directions

Step 1

Pour flour and Panko breadcrumbs into two separate dishes; season Panko with 1 teaspoon of salt and pepper, to taste. In a shallow, wide bowl, beat together egg and milk.

Step 2

In a non-stick skillet, heat 2 tablespoons of olive oil and 1 tablespoon of butter over medium-high heat.

Step 3

When butter bubbles and then subsides, coat walleye in the flour first, then egg and then breadcrumbs. Lay fish flesh-side down into the hot oil-butter.

Cook fish until golden and carefully flip to brown the other side, adding more oil as needed. Do not overcrowd the pan and fry in batches if necessary. Keep cooked fish warm in a heated oven.

Step 4

Discard stray breadcrumbs from the pan. Add capers to the remaining grease and sauté until golden at the edges. Add the sherry and vermouth. Carefully light the alcohol with a lighter; do not hover over the pan. The flame should go out quickly on its own, and if not, adding the chicken stock and lemon juice will. Simmer and reduce by half. Take off heat and season with lemon zest, salt and pepper to taste.

Lay fish on plates and drizzle sauce on top.

