



Servings 4

Prep Time 15 min

Cooking Time 30 min

Walleye Nuggets with Sweet Chili Sauce



Directions

Step 1

To make sweet chili sauce, combine rice vinegar, $\frac{1}{2}$ cup of water, sugar, minced garlic, and soy sauce in a small saucepan. Bring to a simmer and cook for about 5 minutes. Next, stir in Sambal Oelek chili paste and allow to simmer for a couple minutes. Meanwhile, combine 2 teaspoons of cornstarch with 1 tablespoon of water in a small bowl and make a slurry, getting rid of all lumps. Mix slurry into the saucepan and allow to simmer for 5-10 minutes until thickened, stirring often. Add a splash of water if mixture becomes too thick. Allow to cool—sauce will thicken further while cooling. Set aside.

Step 2

Rinse fish under cold water, pat dry and cut fish into nugget-size pieces. Heat about 1 inch of oil to 375 degrees in a fry pan or large saucepan. Meanwhile combine 2 cups of rice flour, baking powder, salt and pepper in a mixing bowl. In another bowl, lightly whisk together the beer and egg.

Step 3

When you're ready to fry, combine the beer and flour mixture and whisk until smooth. Pour $\frac{1}{2}$ cup of extra rice flour into a shallow dish for dredging. Lightly coat fish pieces in the flour first and then dip into the wet batter, allowing excess to drip off. Carefully lay fish into the hot oil and fry until golden brown and crispy on each side, flipping halfway through, about 3-5 minutes on each side. Do not crowd the pan.

To keep fish warm, lay nuggets on a cooling rack fitted inside a cookie sheet and set in a warm oven. Serve immediately with sweet chili sauce for dipping.

Ingredients

2 pounds of boneless and skinless walleye fillets

$\frac{1}{4}$ cup of seasoned rice vinegar

$\frac{1}{2}$ cup of water

$\frac{3}{4}$ cup of sugar

3 cloves of garlic, minced

2 teaspoons of soy sauce

2 teaspoons of corn starch

1 tablespoon of water

2 tablespoons of Sambal Oelek chili paste, or to taste

2 cups of rice flour plus $\frac{1}{2}$ cup for dredging

1 tablespoon of baking powder

12 ounces of lager-style beer

1 large egg, lightly beaten

2 teaspoons of salt

Cracked pepper, to taste

Oil for frying

