



Servings 4

Prep Time 15 min

Cooking Time 20 min

Walleye Po' Boy



Ingredients

4 walleye fillets

½ cup of fish/seafood breading (e.g. Louisiana, New Orleans, etc.)

Vegetable oil

4 cups of coleslaw mix

½ cup of mayonnaise

¼ teaspoon of celery seed

2 teaspoons of coarse ground mustard

2 tablespoons of apple cider vinegar

1 teaspoon of sugar

Louisiana hot sauce, to taste

Kosher salt, to taste

Freshly cracked pepper, to taste

4 hoagie buns

Sliced tomato

1 to 2 ripe avocados, sliced

Directions

Step 1

Combine coleslaw, mayonnaise, celery seed, mustard, vinegar and sugar. Season to taste with hot sauce, salt and pepper. Cover and refrigerate while you prepare the fish.

Step 2

In a frying pan, heat about ¼ inch of oil to 350° Fahrenheit. Meanwhile, check the walleye for bones and remove the skin, if applicable. Rinse fish under cold water, shake off excess moisture and roll into the breading.

Step 3

Fry the walleye until golden and crispy on both sides, carefully flipping halfway through. Drain on paper towels. If needed, fry fish in batches and keep warm in a 200° oven until you're ready to assemble the sandwiches.

Step 4

Before serving, give the coleslaw a good mix. Assemble po' boys with fish, coleslaw, sliced tomato and avocado. Season tomato and avocado to taste with salt and pepper.

