

Awesome Grilled Walleye

Oscar · 29/09/2024

**Prep Time**

20 mins

Difficult

Medium

Servings

4

Description

These grilled walleye fillets are simply seasoned but taste great I got this recipe from a guy I fish with up north We call them Scooby Snacks and usually have them around the campfire Be sure your foil is sealed well when done it will puff up like a pillow

Ingredients

- - 4 (4-ounce) walleye fillets - 2 (12-inch) squares of aluminum foil - 5 tablespoons butter
- melted - 1 pinch seasoned salt
- or to taste - 1 pinch garlic and herb seasoning blend (such as Mrs. Dash)
- or to taste

Instructions

1. Preheat an outdoor grill for medium-high heat. Place walleye fillets
2. skin-side down
3. in the center of one aluminum foil square. Brush melted butter over fillets
4. then sprinkle with seasoned salt and seasoning blend. Place the second aluminum foil square over top
5. then fold all edges together to seal
6. forming a secure packet. Cook on the preheated grill until fish flakes easily with a fork
7. about 7 minutes per side. Recipe Tip You can use any white
8. flaky fish in this recipe.