

Walleye Cakes

Savannah · 30/09/2024

**Prep Time**

55 mins

Difficult

Medium

Servings

6

Description

I have seen a lot of recipes for walleye fish but they all seem to be breaded and deepfried or battered and deepfried or just baked So I figured if you can make fish cakes tasty with salmon and so on why not post a recipe for walleye cakes

Ingredients

- - 1 cup cornflake crumbs - 1 cup dry bread crumbs - 3 tablespoons all-purpose flour - 18 ounces skinless
- boneless walleye fillets - 8 baby carrots
- finely chopped - 1 zucchini
- finely chopped - 2 small onions
- finely chopped - 1 tablespoon garlic
- minced - 2 large eggs
- beaten - 1 teaspoon dry mustard - 3 tablespoons lemon juice - 1 teaspoon salt - ground black pepper to taste - 3 tablespoons butter

Instructions

1. Combine cornflake crumbs
2. bread crumbs
3. and flour in a shallow dish; set aside. Grind walleye fillets
4. or chop finely and place in a mixing bowl. Add carrots
5. zucchini
6. onions
7. garlic
8. eggs
9. dry mustard
10. lemon juice
11. and salt. Season with black pepper. Mix with your hands until evenly combined. Form walleye mixture into 1/3-cup cakes
12. each about 3/4 inch thick
13. and press into cornflake mixture. Set walleye cakes on a baking sheet in a single layer; do not stack. Melt butter in a large skillet over medium heat. Cook walleye cakes in batches until firmed and golden brown on each side
14. about 8 minutes per side. Editor's Note The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the breading consumed will vary.