

Minnesota Walleye Cakes

Savannah · 30/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

12

Description

A nice Minnesotan twist on crab cakes

Ingredients

- - 3 pounds walleye fillets - salt and ground black pepper to taste - ½ cup dry white wine - 1 carrot
- shredded - 1 red onion
- diced - 1 stalk celery
- diced - 4 cups panko bread crumbs - 2 cups mayonnaise - 1 tablespoon seafood seasoning (such as Old Bay®) - 1 teaspoon salt - 2 tablespoons oil for frying
- or as needed - 3 tablespoons lemon juice - 1 tablespoon chopped fresh dill - 1 cup mayonnaise

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Place walleye fillets in a baking dish
2. pour in wine
3. and season with salt and pepper. Bake in the preheated oven until the fish flakes easily with a fork
4. about 20 minutes. Allow the fish to cool and break it into large chunks. Set aside. Mix carrot
5. red onion
6. celery
7. panko crumbs
8. 2 cups mayonnaise
9. seafood seasoning
10. and 1 teaspoon salt in a bowl until well blended. Add the walleye
11. mixing gently so the chunks of fish don't break apart. Shape the mixture into 12 patties. Heat vegetable oil in a large skillet or griddle over medium-high heat. Fry the patties until golden brown
12. 3 to 5 minutes per side. Whisk lemon juice and fresh dill into 1 cup mayonnaise in a bowl. Drizzle the sauce over the walleye cakes and serve.