



Best Fried Walleye

Savannah · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This fried walleye recipe is the one my dad has been using for 25 years. It's light and clean-tasting because there's no sense in masking the naturally delicious flavor of such an awesome delicacy. No tartar sauce needed.

Ingredients

- 4 walleye fish fillets - ½ cup all-purpose flour - ½ teaspoon garlic powder - ½ teaspoon ground black pepper - 1 pinch salt (Optional) - 2 large eggs
- beaten - 2 cups finely crushed saltine crackers - vegetable oil for frying - 1 lemon
- cut into wedges

Instructions

1. Gather the ingredients. Check walleye fillets to ensure all bones and skin have been removed. Cut fillets into manageable pieces
2. if necessary. Combine flour
3. garlic powder
4. pepper
5. and salt in a shallow bowl. Place beaten eggs in a separate shallow bowl. Place cracker crumbs onto a plate. Heat oil in a deep fryer or large cast iron skillet to 375 degrees F (190 degrees C). Dip fillets into flour mixture
6. then dip in beaten egg
7. and then coat evenly with cracker crumbs; set fillets aside on a plate. Carefully lower 2 fillets into hot oil using tongs; cook until golden brown
8. about 3 minutes per side. Transfer to a paper towel-lined plate; repeat with remaining fillets. Serve with lemon wedges. Recipe Tip: To crush saltines
9. place crackers in a large resealable plastic bag and roll with a rolling pin (or whatever you've got) until a fine bread crumb consistency. From the Editor The nutrition data for this recipe includes the full amount of the breading ingredients. The actual amount of the breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
10. ingredient density
11. and the specific type of oil used.