



Cajun Walleye Po'boy

By Tomorrow Tanksley

The GREAT
MINNESOTA
Recipe

SERVINGS: 4

PREPPING TIME: 25 MIN

COOKING TIME: 10 MIN

INGREDIENTS

Walleye

4 Walleye Fillets

1/2 cup Buttermilk

1/4 cup Flour

3/4 cup Cornmeal

1 Egg

1 tsp Cayenne Pepper

1/2 tsp Salt

1 tsp Paprika

1 tsp Granulated Garlic

1/4 tsp Black Pepper

Olive Oil

French bread loaves, toasted

Remoulade

1 cup Mayo

1 tbsp Dijon Mustard

2 cloves Minced Garlic

1 tbsp Lemon Juice

1 tsp Worcestershire Sauce

Hot Sauce to taste

Handful of Capers

1/2 cup Dill Pickle Relish

DIRECTIONS

1. Combine flour, cornmeal, cayenne pepper, paprika, granulated garlic, salt, and pepper in a medium bowl and mix.
2. In a smaller bowl, whisk together buttermilk and egg.
3. Dip each walleye fillet in buttermilk and then coat with dry mixture.
4. Chill coated walleye for 20 minutes before cooking.
5. Pour 2 inches of olive oil into a deep pan, preferably a cast iron skillet, and heat.
6. Add walleye fillets to heated oil and fry for 2 minutes on each side.
7. Remove from pan and set aside.
8. In a small bowl, combine all remoulade ingredients.
9. Spread a healthy helping of remoulade on one half of your french bread loaves. Top with fried walleye fillet and other toppings of your choice (tomato, lettuce, etc..)
10. Enjoy!