

Potato Crusted Walleye

1 to 2lbs Walleye Fillets

1/2 c Flour

1 tsp Paprika

1/2 tsp Salt

1/4 tsp Pepper

1/4 tsp Garlic Powder

1/2 tsp dried Parsley

2 Eggs

1 c Potato Flakes

Mix all dry ingredients EXCEPT Potato Flakes and coat fillets in mix.

Dip coated fillets in eggs

Now coat fillets in potato flakes.

Heat enough oil (Canola preferred) to cover fillets just more than 1/2 way using a heavy pan. Fry fillets a couple minutes then turn carefully, cook until golden brown, drain on paper towels and serve with lemon wedges.