

Blackened Walleye – Grilled

Ingredients

1/2 lb. Butter (substitute wine if you desire)

Cayenne Pepper to taste

Black Pepper to taste

Garlic Powder to taste

Onion Powder to taste

Salt to Taste

Lemon juice

Dip fillets in melted butter (you can add a little lemon juice to the butter)

Place the fillets on the grill and season them with cayenne pepper, black pepper, garlic powder, and salt.

After 5 minutes (approx. for a fillet from a 2-3 lb. walleye) remove the lid and loosen the fillets from the grill surface, DO NOT FLIP OR TURN THE FILLETS.

Baste the fillets with butter and re-season if necessary.

Wait another 5 minutes and your fillets should be ready. They are ready when the thickest part of the fillet is white and will flake off.