

## **Grilled Walleye with Pecans**

The addition of pecans on the fish gives not only great flavor but a nice crunch that makes the Walleye stand out.

Prep Time: 10 min

Cook Time: 15 min

### **Ingredients:**

12 oz Walleye fillets

¼ cup pecans, chopped and toasted

2 T butter

1 t fresh chives, chopped

1 t orange juice

Salt and pepper to taste

Aluminum foil & nonstick spray

### **Preparation:**

Preheat grill. Spray aluminum foil with 2 inch slits with Pam. Mix together butter, chives, juice and half the pecans. Place Walleye on foil then season with salt and pepper. Grill for 8-12 minutes. Approx 1 minute before you remove fillets top each with butter mixture. Remove from heat and sprinkle remaining pecans over Walleye.