

Italian-Grilled Walleye

Ingredients

6 (8-oz.) walleye fillets
1 (16-oz.) bottle zesty Italian salad dressing
1 (10 3/4-oz.) can tomato soup
1/2 cup sugar
3/4 cup vegetable oil
1/3 cup vinegar
3/4 tsp. celery seed
3/4 tsp. salt
3/4 tsp. pepper
3/4 tsp. ground mustard
1/2 tsp. garlic powder

In resalable plastic bag, combine fillets and salad dressing. Seal bag and refrigerate 1 hour, turning once. Combine remaining ingredients as basting sauce. Place fillets in well-greased, wire basket and grill, covered, over medium coals 3 minutes on each side, basting with sauce often. Continue grilling 10 to 12 minutes, turning only once and baste.