

## Mark's - Just Walleye

**SERVES 3-5**

### **Ingredients**

4 large walleye fillets

### **Marinade**

8 tablespoons lemon juice

1/2 teaspoon salt

1/2 teaspoon sugar

1 teaspoon garlic powder

1 teaspoon onion powder

1 tablespoon fresh coarse ground black pepper

1 tablespoon fresh thyme

1 tablespoon fresh oregano

1 teaspoon cayenne pepper (or to taste)

### **Directions**

- 1. In a plastic zipper bag, combine 2 large walleye fillets with the marinade ingredients; marinate for 3 hours.**
2. To cook, grill, broil or pan-fry; total cooking time should be about 15 to 20 minutes.

Walleye is just about the best whitefish I know, and this marinade is fantastic! Allow about 3 hours for marinating, and either grill or broil the walleye, or sometimes I like to coat it in a light mixture of dried unseasoned breadcrumbs with a little cornmeal and pan-fry.