

Pan Fried Walleye with Hot Chili Sauce

Serves 4 -6

Ingredients:

6 Walleye Fillets
1 egg, beaten
2 tablespoons milk
1 teaspoon salt
1 teaspoon chili powder
8 -12 drops liquid hot sauce
1/2 cup cornmeal
1/2 cup flour
Fat for frying
Hot chili sauce

Directions:

Clean, wash and dry fish. Combine egg, milk, salt, chili powder and liquid hot pepper sauce; mix. Combine cornmeal and flour, mix. Dip fish into egg mixture, then roll in cornmeal mix. Place in a single layer in hot fat in large fry pan. Fry at moderate heat about 5 minutes, turn carefully. Fry second side about 5 minutes or until fish are brown and flake easily with a fork. Drain on paper towels. Serve with hot chili sauce.

Hot Chili Sauce: 1 cup chopped onion 1 cup chopped green pepper 1 clove garlic finely chopped, 1 TBSP shortening or oil ,2 splashes hot sauce, 1 can(8 oz.) tomato sauce 1/4 cup ketchup 1 tsp chili powder 1/4 teaspoon salt 1/4 tsp pepper

Cook 1 medium onion, 1 green pepper and 2 TBPS garlic in shortening or oil until onion is tender. Add tomato sauce, ketchup, chili powder, salt and pepper, and liquid hot pepper sauce. Cover and simmer 15-20 minutes or until flavors are blended. Makes about 1 3/4 cups sauce.