

Seared Walleye with Moral Sauce

Fish;

4 Walleye fillets between 5 and 7 ounces

Garlic Salt and Pepper to taste

Lightly dry coat fillets with Drakes Batter—I like to shake the filets in a large zip-loc bag

5 to 6 Tablespoons of Extra-Virgin Olive Oil

Sauce;

$\frac{3}{4}$ to 1 pound of Moral Mushrooms (Portabella Mushrooms work well too)

3 Tablespoons of butter

1 large fresh Garlic Clove --- finely chopped

3 to 4 Shallots

$\frac{1}{2}$ cup of dry white wine.

$\frac{1}{2}$ cup chicken stock

1 cup heavy cream

To prepare sauce;

Rinse Morals in cold water and drain well for lager morals cut lengthwise

Melt butter in a skillet (preferable cast iron) over medium heat. Add Shallots and finely chopped Garlic stirring frequently of 2 to 4 minutes. Lower heat, add morals and continue to cook stirring occasionally over the next 5 to 6 minutes. Return heat to medium flame add Dry White Wine continue to stir until liquid is cook away.

After Wine is cooked out, stir in stock and continue to cook until absorbed. Lastly stir in cream and simmer until sauce thickens lightly.

Remove from heat and keep warm.

Fish;

Heat oil using a large cast iron skillet over a medium high flame. Season fish with Garlic Salt and Pepper and lightly dust in drakes dry batter. Cook for 4 minutes flip over and cook an additional 3 to 4 minutes depending on thickness of the fillets.

Remove from skillet place fish on paper towel briefly to absorb oil run off.

Place Walleye on plate adding warm Moral Sauce a top of fillets

Add side of Basmati Rice and Asparagus

Enjoy!

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