

## Potato Flaked Walleye Fillets

### preparation & ingredients

**Ingredients:**

2 1/4 pounds walleye, skinned	1/4 teaspoon garlic powder
2/3 cup all purpose flour	1/4 teaspoon onion powder
1 teaspoon paprika	2 eggs, beaten
1/4 teaspoon salt	2 cups instant potato buds or flakes
1/4 teaspoon pepper	Vegetable oil

**Preparation:**

In shallow dish, combine flour, paprika, salt, pepper, garlic powder, and onion powder. Place eggs in small mixing bowl. Place potato buds in second shallow dish. Dredge fillets first in flour mixture, then dip in eggs, and then dredge in potato to coat. In 12 inch skillet, heat 1/4 inch oil over medium heat. Add fillets. Fry for 4 1/2 to 7 minutes, or until golden brown, turning over once. Drain on paper towel lined plate. serve with lemon wedges and tartar sauce, if desired. Serves 6. *Recipe obtained from America's Favorite Fish Recipes by The Freshwater Angler. Recipe by Vern Downey.*

