

Walleye Fillet Dish 1/2 lb. Walleye Fillet

-2 Tbsp Butter

-2 tsp Lemon Juice

-1/2 tsp salt

-1 cup whipping cream

-8 oz. Small cooked shrimp

-3/4 to 1 cup shredded Provolone and Mozzarella Cheese

-Chopped fresh Basil or a bit of Parsley

-Several Lemon Wedges

1. Rinse fish and pat dry.

2. Melt butter in shallow baking dish. Place fillets in dish. Sprinkle with lemon juice and salt.

3. Bake at 375 degrees for 8 to 10 minutes.

4. Pour cream into saucepan. Heat to boiling. Simmer until reduced to about 3/4.

5. Sprinkle shrimp over baked fish. Pour hot cream evenly over all. Sprinkle with shredded cheese.

6. Broil 3 to 4 inches from heat until the cheese is melted.

7. Remove and sprinkle with chopped basil or parsley. Serve with lemon wedges.

Don't ask for the calories on this dish but it's worth it!

Enjoy!!

-- Mrs. C.