



*Tonight's Special is...*

## Honey-Fried Walleye

The common name, "walleye", comes from the fact that their eyes reflect white light. This "eye-shine" allows the fish to see well in low-light conditions, giving them an advantage over their prey in dark or choppy water and at night, a popular feeding time.

The walleye is considered to be a quite palatable freshwater fish, and, consequently, is fished recreationally and commercially for food. Because of its nocturnal feeding habits, it is most easily caught at night using live minnows or lures that mimic small fish. Most commercial fisheries for walleye are situated in the Canadian waters of the Great Lakes. Try something unique on your menu this week using Skin on IQF walleye fillets.

### *Menu Applications*

	Item #	Cost
4 Walleye fillets (about 2 pounds)	#10815	\$11.90/lb. or \$5.95/fillet
3 eggs	#2000	\$0.03
1 tablespoon honey	#14416	\$0.05
1 cup coarsely crushed buttery crackers	#3038	\$0.34
1/3 cup all-purpose flour	#10034	\$0.02
1/4 teaspoon salt	#34277	\$0.01
1/4 teaspoon pepper	#34278	\$0.01
Canola oil	#9515	\$0.11
Additional honey	#14416	\$0.05

### *Tonight's Savings*

**Portion Cost: \$6.57**

**Suggested Sell: \$16.99**

**Food Cost: 38%**

**Profit Dollars: \$10.42**

1. Start by creating a standard breading set up; Beat the eggs and a Tablespoon of honey in a shallow bowl. In another bowl, combine flour, salt and pepper and the last bowl crush the cracker crumbs coarsely. Dip fillets into the seasoned flour first than in the egg mixture, then coat with the cracker crumbs.

2. In a large skillet, heat 1/4 inch of oil; fry fish over medium-high heat for 3-4 minutes on each side or until fish flakes easily with a fork and it has a nice golden fried color. Drizzle remaining honey on fillets when removed from the pan. Yield: 4 servings.



Not Responsible for Typographical Errors.