



Blueberry Walleye

Ingredients

- 6 walleye filets**
- 2 eggs beaten**
- 1 shallot diced fine**
- 3 oz blueberry schnapps**
- 1 jar pearl onions**
- 1 12 oz jar chicken gravy**
- 2 oz heavy cream**
- 2 tbsp garlic butter**
- 2 tbsp chopped parsley**
- 3/4 pint fresh blueberries**
- 1/2 cup pecan halves**
- Dash pepper**
- Flour to dredge**
- Olive oil to sauté**

Cooking Directions

First you want to dredge the fillets in the beaten eggs and then in flour. Then in a hot sauté pan with small amount of oil you just want to brown the fish filets on both sides and not totally cook them. Next remove fillets to large ovenproof baking dish. Wipe the pan down to remove the excess oil add the shallots and sauté them for 1-2 minutes. Next remove the pan from stove and flambé with the blueberry schnapps. Make sure that you flambé away from any open flames. When the flames dies down return the pan to the burner and add the pearl onions, gravy, pepper, cream, garlic butter, and half of the parsley. Continue to cook until it is reduced by a 1/4.

Now spoon or pour the mixture over the fish and bake uncovered in a pre-heated 350 degree oven for 15 minutes. Then take out and put the blueberries and pecans over the fish. Return to the oven for about 5-10 minutes and enjoy.

For more details watch episode 6 of Beyond The Wild at www.upnorthjournal.com

Recipe by Chico