



WHERE TRADITIONS BEGIN

RED INDIAN LODGE



Shore Lunch Walleye

Best when served with baked beans, creamed corn, and pan fried potatoes on some remote island on Lake of the Woods by your professional Red Indian Lodge guide.

Ingredients:

- 2 - Eggs
- ½ - Cup of Milk
- 8 - Walleye Fillets
- 1 - Cup of Cornmeal/Cracker Crumbs
- 1 - Lb. of Lard
- 1 - Lb. of Bacon

Beat eggs and milk in empty minnow bucket. Dip fillets in mixture and coat with cornmeal/cracker crumbs and set aside. Fry bacon over open camp fire with ¼ of the lard in a large cast iron skillet. Remove bacon and serve as an appetizer. Then add balance of lard, and place fillets, (ribcage side up), in pan. Fry to a golden brown on each side...approximately 4 minutes total cook time.