

Tim Farmer's Country Kitchen

PECAN-CRUSTED WALLEYE

2 walleye filets
2 eggs
1 cup flour
1 cup pure maple syrup
2 cups pecans, ground
Olive Oil



Coat filets with flour then dip in beat egg mixture. Mix together pecans and syrup until combined and lay out flat on pan. Place filets in pecan mixture and cover with pecans and syrup until coated. Put olive oil in skillet and bring to medium/high heat. Place filets in pan and cook 2 minutes each side until coating starts to brown and sticks. Remove from skillet and bake in oven for 15-20 minutes at 350 degrees until flakes with fork.

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