

Walleye Sliders

Ingredients

1 lb.	● Jumbo Lump Crabmeat
6ea	● 8-10 Walleye Poached in Lemon Juice and White Wine
.5ea	● Red Onion Diced
.5cup	● Red Pepper Diced
.5cup	● Egg Yolks
2each	● Fresh Lemon Juice
.5cup	● Mayonnaise
2Tbsp	● Wholegrain Mustard
1Tbsp	● Old Bay Seasoning
1 cup	● Bread Crumbs
	● Salt and Pepper, To Taste
	● Pinch Cayenne Pepper

Breading

2 cups	Panko
¼ cup	Parsley
To taste	Salt and pepper.

In mixing bowl combine yolks, lemon juice, mayo, mustard, old bay seasoning mix well
Flake walleye with a fork and remove as many bones as possible.
Combine with walleye and crab and bread crumbs. Portion into 1.5oz balls using the black handled scoop then flatten and form uniformed patties and place in the freezer. Once froze flour, egg wash and then bread all the walleye cakes.