

## Walleye with Pecan-Dill Butter

4 lb walleye fillets  
1 C flour  
Paprika (Hungarian hot paprika is especially good)  
salt and pepper to taste  
Cooking oil

t = teaspoon T = tablespoon C = cup
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Rinse fillets and pat dry with paper towels. Add flour to a pie pan and add seasoning to taste with paprika, salt, and pepper. Lightly coat, or dredge, fillets with flour on both sides.

Add just enough oil to coat bottom of a large frying pan. Heat oil over medium heat then add fish. (If you have two large frying pans, use them; otherwise you will need to fry the fish in two batches.)

Cook fish over medium heat for 5 to 10 minutes, depending on the thickness of fillets, turning once when first side is nicely browned. Once fillets are flipped, dot them with slices of Pecan-Dill butter; the butter should begin to melt while the fish is still cooking. The fish will be white and opaque when done, and can be easily pulled apart with a fork.

Yield: 8 servings

### For the Pecan Dill Butter:

1 1-3/4 oz package chopped pecans (about 1/2 C)  
8 T butter, softened  
1 T fresh lemon juice  
1/8 C minced fresh dill or 2 t dried dill weed  
1 T finely chopped green onions or shallot

Toast pecans in a dry small saucepan over low heat until they have become fragrant, stirring occasionally so they don't burn. Set aside to cool.

Whip softened butter with electric mixer or by hand. Gradually add lemon juice and mix thoroughly. Stir in dill, green onions, and toasted nuts. This can be made up to a week in advance. The butter can be molded into a log before refrigerating. Just before cooking walleye, pull the butter out of the refrigerator and slice into 8 to 16 individual pieces. Use a knife dipped in lukewarm water to make slicing easier. The butter pats will be added to the fish at the end of cooking.

Source: *Come One, Come All*, by Lee Svitak Dean