

*From the kitchen of Winnebago Fishing*

## **Axl's Campfire grilled fish**

**This is an excellent campfire recipe that AXL enjoys when we go camping and we are sharing this recipe with you.**

**This works good for any fish**

### **What you will need**

**Your Catch of the day fish fillets (Its walleye fillets for the Axl outing)**

Mayonnaise to cover /coat fish fillets

Stick of butter

Options for flavor

Sliced green pepper

Sliced Onion

Tomato

Salt pepper

Squeeze of lemon or lime

Heavy-duty aluminum foil

Place a layer of fillets on the foil, spread with mayonnaise, add a pat of butter to each fillet, sliced green pepper, tomato, onion, salt and pepper, squeeze a lemon or lime over the fillets. Fold foil to seal. Wrap it in a second sheet of foil to prevent burning. Throw foiled packaged fillets on the grill rack for about 20 minutes. You have to try it!!