

From the kitchen of Winnebago Fishing
Stuffed Walleye in a Fresh Corn Cake Batter

Ingredients:

Corn Cake Batter:

- 1 1/2 Cups Biscuit
- 1 Egg
- 1 1/3 Cup Milk
- 2 Cups Fresh or Frozen Sweet Corn
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- 1/2 Cup Seasoned Corn Meal

Breading Mix

Set aside your walleye fillets

For the batter, combine ingredients in blender. Process, but stop while corn is still lumpy.

Then make the cheese filling. Mix together all ingredients. Chill until mixture begins to firm up again somewhat.

Thinly slice pike fillets to cook quickly. Place a couple of generous spoonfuls of filling in middle of each piece of fish, and fold fish over filling. Keep ready beside stove.

Heat heavy pan on stove. Add some oil for frying. Pour a portion of batter in hot pan.

Place filled fillet on batter, and top with more batter. Cook until batter begins to brown.

Turn very gently and cook other side. Fish inside cakes should be cooked, if sliced thinly enough.

Cheese Filling:

- *Package Cream Cheese, Softened*
- *1/2 Tsp. Cajun Spice*
- *1 Cup Finely Shredded Sharp Cheddar*
- *1 Tsp. Dried Basil*