

From the kitchen of Winnebago Fishing

Sturgeon With Lotsa Onions

This recipe Serves 4 anglers.

INGREDIENTS:

- 2 lbs. skinless sturgeon fillets
- 3/4 Cup flour 3/4 Cup flour
- 1/4 Cup cornmeal
- 1/2 Cup milk
- 2 tsp. McCormick old bay seasonings
- 2 red onions, peeled, halved & sliced
- 2-3 large shallots, peeled & sliced
- 2 Tbsp. minced chives
- 1 Tbsp. minced Italian parsley
- 1 tsp. fresh minced
- 1 tsp. capers
- 4 tsp. Balsamic vinegar
- 1/8 tsp each of cayenne & garlic powder
- Salt & pepper to taste
- 1/3 Cup chicken bouillon or broth
- 2 Tbsp. butter
- Olive oil for frying
- Optional: 2 Tbsp. crumbled blue cheese

Heat a skillet to medium and add butter to melt. Then, add onions, shallots, thyme, vinegar, and chicken bouillon or broth. Cover and cook on low for 20 minutes. Uncover, add capers, cayenne, garlic powder, salt and pepper, and cook for 10 more minutes.

While onions are cooking, prepare sturgeon. First, combine flour, cornmeal, & old bay seasoning. Dip fish fillets in milk. Then, dip fillets in flour mixture. Heat another skillet to medium-high and add olive oil & 1/4" deep in pan. When oil is heated, add sturgeon fillets. Brown fillets on each side for 3 1/2 to 4 minutes. If pan starts cooking too hot, turn heat down to medium. Remove fish & dab off oil with paper towels. Keep fish warm.

Add chives and parsley to the onions.

If you like, stir in the blue cheese as well. Serve sturgeon fillets surrounded with onions.