

From the kitchen of Winnebago Fishing

Butter Herb Baked Walleye

1 pound walleye fillets

now you can use whatever type of fish fillets you prefer

1/2 cup of butter

2/3 cup of crushed saltines or

now I use the herb seasoned bread crumbs

1/4 cup of grated Parmesan cheese

1/2 tsp of each basil, oregano and salt

1/4 teaspoon of garlic powder

Be sure to preheat your oven to 350 degrees F.

Then in a 9 x 13-inch glass baking dish melt the butter in the oven for about 10 mins. Then while the butter is melting in the oven you will want to combine your crushed saltines or the herb bread crumbs, the parmesan cheese, oregano, basil, salt, garlic powder, and mix those well. Now remove your baking dish with the melted butter and dip the walleye fillets in the melted butter, then cover with the crumbs and arrange the fillets in the buttered baking dish. Place baking dish back in the oven and bake for about 20 to 30 minutes until your fillets flakes with the fork.