

WALLEYE WITH MUSTARD & HERBS



Ingredients

Walleye, cleaned and gutted
Dijon mustard
Salt
Pepper
Parsley, minced
Chives or scallions, minced
Butter

Directions

1. Using paper towels, pat the fish dry.
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2. Place each fish on a piece of foil that is big enough to completely enfold it, and to create a nice seal at the top.
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3. Smear the fish with a little Dijon mustard, and sprinkle with salt and pepper.
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4. Sprinkle on the parsley and scallion.
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5. Cut pieces of butter, and place them on top of the fish.
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6. Fold up the foil packet, and seal.
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7. Cook until the fish is opaque, tender, and flakes off the bone.

**WALLEYE IS A DELICIOUS,
SOUGHT-AFTER FISH.
THERE ARE MANY
EXCELLENT WAYS TO
PREPARE IT. I WANTED
SOMETHING THAT WAS
SUPER QUICK AND
EASY, AND THIS IS
WHAT I CAME UP WITH.**