

## Beer Battered Walleye

*A popular gamefish, walleye were being stocks in rivers in the Eastern United States in the early 1800's.*

- 4 U.S. farm-raised walleye fillets
- 1 egg
- 1 cup beer
- 1 ½ t. baking powder
- 1 cup flour
- 2 t. salt
- 1 t. garlic powder

Mix all batter ingredients. Heat 1 inch of cooking oil in a heavy fry pan. Dip fish pieces in batter and fry until golden brown turning once. Ranch dressing can be used as a dipping sauce.

For a Cajun twist, add 2 teaspoons of Cajun seasoning to the batter.

National Aquaculture Association

PO Box 1647, Pine Bluff, Arkansas, 71613

Phone: 870-850-7900 Fax: 870-850-7902 Email: [naa@thenaa.net](mailto:naa@thenaa.net)