

**FRESH WALLEYE  
WITH CHESTNUTS AND SHITAKE MUSHROOMS**

10 oz Walleye fillets, deboned  
1 oz Flour  
2 oz Butter  
1 oz Canola oil  
3 oz Peeled chestnuts  
1 oz Shitake mushrooms  
1 oz White wine  
\_ t minced shallots

Salt, pepper, chopped fresh parsley and fresh thyme to taste

Cut 3 or 4 slits in skin of walleye. Dredge in flour. Add oil and 1 oz of butter to skillet and sauté fish, skin side up, until almost cooked through. Turn fish over and add chestnuts, remaining butter, mushrooms, shallots, wine and desired seasonings. Sauté a few more minutes until most of the liquid is absorbed.

Chef Herman Suhs