



### Cajun Fried Walleye

½ cup of Bisquick  
¼ cup of milk  
1 cup of cornmeal  
1 Tbsp Cajun Seasoning  
1 egg  
1 ½ lbs Walleye fillets  
Oil for frying

Whisk together Bisquick, milk and egg in a mixing bowl. In a separate bowl combine the cornmeal and Cajun seasoning. Dip the walleye fillets in the wet batter then dredge in the cornmeal mixture. Fry the fillets in hot oil until golden brown on both sides. Drain on paper towel and serve with chips or fries.

### Cajun Tartar Sauce

1 cup mayonnaise  
½ cup pickle relish  
1 Tbsp lemon juice  
1 Tbsp prepared horseradish  
2 tsp hot sauce (Sriracha)  
2tsp Cajun Seasoning

Wisk together all ingredients and chill in the refrigerator until served.