



### Pineapple Grilled Walleye (or Crappies)

2-3 lbs. Cleaned Walleye  
2 each whole pineapples (save skin)  
2 fresh jalapenos  
1 red onion finely chopped  
1 fresh lime juiced  
2 Tbsp fresh cilantro chopped  
1 Tbsp honey  
1 Tbsp orange marmalade  
1 tsp Sriracha  
Salt and Pepper to taste

Cut pineapple skin off into appropriate size to fit fish fillet size. Season the fish with salt & pepper and place in between two pieces of pineapple skin then tie together with kitchen twine and grill each side for about 15 minutes. Slice pineapple into 4 or 5 pieces and grill with the jalapenos for a few minutes, allow them to cool slightly then seed and dice jalapeno and chop pineapple finely. Add onions, lime juice, cilantro, honey, marmalade and sriracha in a mixing bowl with pineapple and jalapenos. Mix well, season with salt and pepper to taste. Serve salsa over grilled fish and enjoy.