



### Wild Rice Walleye Cakes

1lb Walleye fillets  
½ cup yellow onion diced  
½ cup celery diced  
2 tsp fresh chopped garlic  
1 egg  
½ cup bread crumbs  
½ cup mayonnaise  
2 tsp kosher salt  
1 Tbsp lemon juice  
½ tsp black pepper  
1 tsp Old Bay Seasoning  
½ cups cooked wild rice

1 cup all purpose breading mixed with 1 tsp thyme

Sauté onions, celery and garlic in a little oil or butter until softened. Set aside and let cool. Dice walleye fillets very small, making sure to remove all the bones. Combine ingredients thoroughly in a large mixing bowl. Form into 6 to 8 balls and gently flatten to form a cake. Coat both sides of the cakes with the breading/thyme mixture. Heat a little butter or oil in a pan and cook on both sides for about 4-5 minutes. Serve with your favorite tartar sauce.

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