

Walleye in Cream Sauce

from
Joyce's Kitchen

Makes 3-4 servings

- 1 full quart bag of Walleye fillets drained and cut into serving size pieces. Make sure to cut thicker pieces in half and remove any any dark areas.
- milk for dipping
- 3/4 cup flour
- Tony Chachere's "Original Creole Seasoning"
- 2 – 3 Tbsp. Olive oil for frying
- 1/2 cup chopped red peppers
- 1/3 cup Cooking Sherry
- 3/4 cup Chicken broth
- ½ cup heavy cream
- Fresh Basil, cut into slivers or dry if fresh isn't available

Stir in approximately 1/4 teaspoon of seasoning in to the flour, coat fish and fry in a small amount of olive oil until golden on both sides. Add chopped peppers, sherry and broth, simmer just a few minutes. Add cream, sprinkle basil on top just before serving. Great with linguine.