



WALLEYE COOK-OFF 2013

CHEF DAVID'S WALLEYE TOM YUM SOUP

INGREDIENTS

Walleye : 1 pound diced
Onion : 1/2 med sm dice
Celery: 2 stalks sm dice
Carrot: 1 small sm dice
Garlic: 2 cloves minced
Lotus Stem: 1 each peeled sliced
Kaffir Lime Leaves: 2 ea minced
Lemon Grass: 2 ea minced
Ginger: 1 sm finger peeled minced
Water: 6 cups
Chili Garlic Paste: 1 cup
Coconut milk: 1 can

Salt and Pepper to Taste

Sweat vegetables and herbs in 2 table spoons oil. Add water and garlic paste bring to a simmer for 10 minutes. Add walleye turn off heat. Add coconut milk and 1 bunch minced cilantro and serve.



CHEF DAVID'S WALLEYE PAELLA

INGREDIENTS

1 tablespoon olive oil
2 fillets walleye
1 each onion sliced
4 garlic cloves, minced
2 cups long-grain white rice
1 Poblano Pepper Diced
1/2 tsp crushed saffron threads (optional)
3 1/2 cups chicken stock (or canned low-salt chicken broth)
Lemon wedges

Bring stock to boil. Place in a baking pan sliced onions, rice, peppers, then walleye fillets salt amp pepper the fillets squeeze Lemmon wedge over the fillets add stock wrap with foil and bake 3:50 for 1 hour and serve.



