

# Spokane Walleye Club Cook Off: 2016

## Leanne's Moqueca—Brazilian Fish Stew SimplyRecipes.com

### Ingredients

- 1 1/2 to 2 lbs of boneless walleye, cut into large portions
- 3 cloves garlic, minced
- 4 Tbsp lime or lemon juice
- Salt to taste
- Freshly ground black pepper
- Olive oil
- 1 cup chopped spring onion, or 1 medium yellow onion, chopped or sliced
- 1/4 cup green onion greens, chopped
- 1/2 yellow and 1/2 red bell pepper, seeded, de-stemmed, chopped (or sliced)
- 2 cups chopped (or sliced) tomatoes
- 1 Tbsp paprika (Hungarian sweet)
- Pinch red pepper flakes
- 1 large bunch of cilantro, chopped with some set aside for garnish
- 1 14-ounce can coconut milk

### METHOD

**1 Coat fish with garlic and lime juice:** Place fish pieces in a bowl, add the minced garlic and lime juice so that the pieces are well coated. Sprinkle generously all over with salt and pepper. Keep chilled while preparing the rest of the soup.

**2 Start cooking the onion, bell pepper, tomatoes, onion greens:** In a large covered pan (such as a Dutch oven), coat the bottom with about 2 Tbsp of olive oil and heat on medium heat. Add the chopped onion and cook a few minutes until softened. Add the bell pepper, paprika, and red pepper flakes. Sprinkle generously with salt and pepper. (At least a teaspoon of salt.) Cook for a few minutes longer, until the bell pepper begins to soften. Stir in the chopped tomatoes and onion greens. Bring to a simmer and cook for 5 minutes, uncovered. Stir in the chopped cilantro.

**3 Layer vegetables with fish, add coconut milk:** Use a large spoon to remove about half of the vegetables (you'll put them right back in). Spread the remaining vegetables over the bottom of the pan to create a bed for the fish. Arrange the fish pieces on the vegetables. Sprinkle with salt and pepper. Then add back the previously removed vegetables, covering the fish. Pour coconut milk over the fish and vegetables.

**4 Simmer, cook, adjust seasonings:** Bring soup to a simmer, reduce the heat, cover, and let simmer for 15 minutes. Taste and adjust seasonings.

You may need to add more salt (likely), lime or lemon juice, paprika, pepper, or chili flakes to get the soup to the desired seasoning for your taste.  
Garnish with cilantro. Serve with rice or with crusty bread.

## **Dianne's Walleye Tacos**

The day before serving, make the coleslaw:

- 1 small head of green cabbage, chopped
- 2 jalapenos, seeded and chopped finely
- 1 large can of crushed pineapple, thoroughly drained (I use cheesecloth)
- Chopped cilantro (to taste)

Dressing:

- 2/3 cup mayonnaise
- 1 Tablespoon vinegar
- 1-2 Tablespoons of sugar (add to taste)

Other Ingredients:

- Corn tortillas
- Mexican blend grated cheese

Cut walleye into pieces and cook in frying pan or microwave

Layer the walleye pieces and coleslaw in a small, soft corn tortilla that has been warmed in a frying pan. Sprinkle with Mexican blend grated cheese.

## Patrick's Walleye on Tortilla Chips

### Preparation:

Quarter a red onion and boil for a brief period of time. This takes the bite out of it. Then cut into slices and add distilled white vinegar and let marinate for **at least 4 hrs**.

### Ingredients:

- 1 pound walleye cut into 1 inch cubes
- 2 medium limes, halved
- 1 medium garlic clove, finely chopped
- 1/4 teaspoon ground cumin
- 1/4 teaspoon chili powder
- 2 tablespoons vegetable oil, plus more for oiling the grill grates
- Kosher salt
- Freshly ground black pepper
- 1/2 medium red onion, thinly sliced
- 1/4 cup coarsely chopped fresh cilantro
- 6 to 8 soft (6-inch) corn tortillas
- Sliced avocado, for garnish

Place the fish in a baking dish or zip lock bag and squeeze a lime half over it. Add the garlic, cumin, chili powder, and 1 tablespoon of the oil. Season with salt and pepper and turn the fish in the marinade until evenly coated. Refrigerate and let marinate at least 15 minutes. Meanwhile warm the tortillas for tacos or use tortilla chips like I did to make more of a ceviche serving style.