



Walleye Po'boy with Roasted Red Pepper Remoulade

Serves 4

Ingredients

Sandwich Ingredients:

- 4 walleye fillets
- 1 cup bread crumbs
- 2 tablespoons Kathleen's Catch Cajun seasoning
- 2 eggs
- 2 to 3 cups vegetable oil for frying
- 4 hard sandwich rolls or French baguettes
- 2 cups shredded lettuce
- 2 tomatoes, sliced or chopped
- 2 scallions, chopped
- Cayenne pepper, to taste

Remoulade*:

- 1/2 cup mayonnaise
- 1/4 cup ketchup
- 1/2 tablespoon hot sauce
- 1 teaspoon whole yellow mustard seed
- 1/2 cup chopped roasted red pepper*
- 1/4 cups scallions, chopped
- 1/4 teaspoon Kathleen's Catch Cajun seasoning

**you can pick up pre-roasted peppers or roast your own!*

**you can also get one of the remoulade sauces we carry and mix in the red peppers!*

Directions:

To make the remoulade:

If making homemade, combine mayonnaise, ketchup, hot sauce, and stir with a wire whisk until well incorporated. Blend in the remaining ingredients and chill for about 1 hour before serving. If using our sauce, combine pre-made sauce with peppers and chill for about 1 hour before serving.

For the sandwich:

Mix the breadcrumbs and Cajun seasoning until blended.

Beat the eggs in a separate bowl.

Cut the walleye fillets into 3-inch strips, dust with flour, and dip into the egg mixture.

Remove the fillets from the egg mixture and cover them with the seasoned breadcrumbs.

Fry walleye fillets in oil until a rich golden brown.

Finally, cut rolls in 8-inch sections and fill them with shredded lettuce and tomato.

Place a piece of fried walleye on each roll and drizzle with a generous portion of the red pepper remoulade.

Garnish with chopped tomato, sliced scallions, and a sprinkle of Cayenne pepper for a little zip.