

NORTHERN UNIQUE CATERING

Walleye Fritters and Aiola - Flavored Mayo

Aiola-flavored Mayo

- 1 Cup Mayo
- ½ Cup minced red onions
- 2 tbsp fresh chopped parsley
- 1 head roasted garlic, squeezed out

-Make ahead of time and leave in refrigerator to allow flavours to blend.

Fritters

- ½ walleye fillet (or other fish) cut into ½ inch pieces
- 2 cloves of garlic, sliced
- 2 or 3 green onions, chopped
- 1 ear of corn

Sauté fish in canola oil and garlic. Remove corn from ear and add to pan with fish and green onions.

Batter

- 4 eggs, beaten
- 1 bottle of beer
- ½ cup flour
- 2 tbsp baking powder
- Salt and pepper to taste
- ½ cup smoked Gouda cheese, grated

-Mix all ingredients, add fish to batter and set aside for ½ hour

-Heat deep fryer to 360

-With a small ice cream scoop portion out batter and place in deep fryer for at least 3 minutes or until golden brown.