



# Potato-Crusted Walleye with Cucumber Sour Cream Dressing

*Recipe from Troy Dox, Food & Beverage Director*

Walleye fillets  
Dijon mustard

Egg wash  
Cooked long grain or wild rice

## Potato Crust Mix

3 tablespoons dry dill weed  
2 teaspoons white pepper  
½ cup parsley, minced  
1 teaspoon cayenne pepper  
2 tablespoons dry mustard

3 tablespoons paprika  
2 cups flour  
½ cup seasoning salt  
20 ounces potato buds

## Cucumber Sour Cream Dressing

4 ounces cucumbers, halved lengthwise, seeded and cut into 2" pieces

1 ounce green onions, cut into 1/8" pieces	4 ounces cream cheese
1 tablespoon Dijon mustard	1/2 teaspoon kosher salt
1 teaspoon fresh lemon juice	1/8 teaspoon white pepper
1 cup sour cream	1 teaspoon dry dill weed

Place cream cheese and sour cream in blender and process until smooth. Add remaining ingredients and process until cucumbers are pureed.

Combine and mix Potato Crust ingredients. Brush each walleye fillet with Dijon mustard. Dip in egg wash and then into potato crust mix. Press firmly to adhere. Heat sauté pan with butter over medium heat and sauté until golden brown. Serve walleye over rice and ladle cucumber sour cream dressing (see below) over the fillet. Serve with lemon wedge.