



# Walleye on a Stick

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 cup all-purpose flour
- 1 tablespoon lemon-pepper seasoning
- 1/2 teaspoon granulated garlic
- 1/2 teaspoon baking powder
- Kosher salt
- 1 tablespoon vegetable oil, plus more for deep-frying
- 1 cup mayonnaise
- 1/3 cup sweet pickle relish
- Juice of 1/2 lemon, plus lemon wedges for serving
- Freshly ground pepper
- 1 pound walleye fillets

## Instructions

Whisk the flour, lemon-pepper seasoning, granulated garlic, baking powder and 1/2 teaspoon salt in a bowl. Whisk in 1 tablespoon vegetable oil, then 1/2 to 3/4 cup ice water to make a smooth batter. Refrigerate for at least 20 minutes.

Meanwhile, make the tartar sauce: Whisk the mayonnaise, pickle relish, lemon juice, and salt and pepper to taste in a bowl.

Heat 4 to 6 inches of vegetable oil in a deep pot until a deep-fry thermometer registers 375 degrees.

Cut the fish into 8 pieces, about 1 1/2 by 4 1/2 inches. Thread each piece of fish onto a long wooden skewer. Season generously with salt and pepper.

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Dip the fish into the batter, turning to coat; let the excess drip off. Carefully place the fish (skewers and all) in the hot oil. Fry, turning as needed with tongs, until golden and cooked through, about 6 minutes. Remove and drain on paper towels; season with salt. Serve with the tartar sauce and lemon wedges.

Photograph by Levi Brown