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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

CHEF FEKER'S PAN-FRIED WALLEYE

Ingredients

- 1 cup of cornstarch
- 1/2 teaspoon Black Pepper
- 1/4 teaspoon Granulated Garlic
- 1 tablespoon of paprika
- 1/8 Tsp. Cayenne
- 1/2 tsp. Salt
- 2 oz of Olive Oil
- 1 oz of butter

Directions

1. Mix the first 6 ingredients in a mixing bowl.
2. Dredge the Walleye fillets in the seasoned flour mixture.
3. Let the fillets rest on a plate for a few minutes. Meanwhile, in a heavy-bottom frying pan heat your olive oil and butter over medium-high, just below smoking, be careful not to overheat.
4. Carefully place the Fillets in the frying pan, they should sizzle briskly. After 2 minutes flip sides and cook for 1 minute. Remove from the pan and keep warm in the oven until ready to serve.