

## Potato-Crusted Walleye

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Serves 4

### Ingredients

½ cup all-purpose flour  
Kosher salt and freshly ground black pepper  
3 large eggs  
1 cup instant mashed potato flakes  
2 tbl. chopped fresh dill  
4 walleye fillets, or other firm, white-fleshed fish, about 8 oz. each  
½ cup extra virgin olive oil  
Lemon wedges for serving

Set up a breading station with three wide, shallow bowls: Mix the flour with 1 tsp. each of salt and pepper in one, beat the eggs in another, and combine the potato flakes and chopped dill in the third.

Rinse the fish fillets and dry them with a paper towel. Heat the olive oil in a large skillet over medium-high heat.

One at a time, dredge each fish fillet in the flour, patting off excess, then dip in the beaten egg, then gently press the fish in the potato-dill. Two at a time carefully add to the pan and fry for 3 to 4 minutes per side, until the crust is golden and crispy. Drain on paper towels, season with salt and pepper, and serve with lemon wedges.

***Credit: Mario Batali***