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TTFC Salt and Vinegar Walleye Recipe

Recommended ingredients:

- 1 Bag of Salt and Vinegar Chips
 - 2 Eggs
 - Butter
 - Walleye Fillets
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- Remove skin off Walleye Fillets with a Fillet Knife.
 - Cut Walleye Fillets into similar size and thickness pieces.
 - Heat non-stick Teflon frying pan to medium heat and melt 2 Tablespoons of butter in pan.
 - Scramble eggs in medium size bowl.
 - Crush Salt and Vinegar Chips and place into a large bowl.
 - Dip Fillets in scrambled eggs, then roll fillets in crushed chips.
 - Fry Fillets in pan until brown on each side and serve.
 - Fillets are best cooked when they resemble a McDonald's hash brown.