

## **Brewer-Agre Outdoors Sweet-Sour Stir Fry Walleye**

- *10 lbs walleye fillets, deboned and cut into 1" chunks*
- *Shore lunch of your choice (I use FM Walleye Cajun Shorelunch)*
- *2 green bell peppers*
- *2 red bell peppers*
- *2 yellow bell peppers*
- *3 large onions*
- *2 cups sliced mushrooms*
- *2 cups diced carrots*
- *2 cups sugar snap peas*
- *3 Jalapeno peppers (optional)*
- *Sweet-sour sauce (I use Kraft)*

*Start by preparing the veggies. Slice the onions and peppers and set aside until ready to stir fry. The fish will need to be deep-fried in the shorelunch of your choice. I soak the fish in a milk/egg mixture and drop into the shorelunch for coating then deep-fry. After the fish is done, set aside. Stir fry all the veggies in light oil and high heat. To add to the total outdoor experience, try doing over an open fire in a large 16 or 20 qt frypan. When the veggies are  $\frac{3}{4}$  done, add the fish and enough sweet-sour sauce to cover everything. Gently stir it into the mixture. This recipe will feed 10 to 20 people*