

Brewer-Agre Outdoors Wild Rice Walleye Rolls

This is quickly becoming one of our favorite ways to prepare fresh Lake Winnipeg Greenbacks! The woodsy flavor of Wild Rice with fresh caught flaky fish creates a true "Outdoors" eating experience.

Fish

- 3-18-19" or 6-16" walleyes, with cheeks. Zipped - creating 4 long strips per fish.
- Catch and Cook fish batter (or your local favorite)
- 2 C cream

Rice Mixture

- 1/2 lb. Bacon
- 1/2 C Chopped Celery
- 1/2 C Chopped Onion
- 3 C cooked wild rice
- 1 stick butter
- 1 lb. shrimp (1/2 chopped, 1/2 whole and saved for later)

Asparagus

- 1-2 lb. asparagus (or green beans)
- Olive oil
- Garlic salt

Bearnaise Sauce

- 1 stick melted butter
- 2 egg yolks
- 1 T lemon juice
- 2 T chopped green onion
- 1 T Vinegar
- 1/2 t garlic salt
- 1 T mustard

Start by chopping and frying the bacon, draining, then mixing with the cooked wild rice. Melt 1/2 stick of butter in a frypan, adding the celery next, after a couple minutes, add the onion, then finally after another minute add the chopped shrimp. Fry until the shrimp is cooked. Mix everything into the wild rice mixture and stir well. Set aside.



I soak my fish in cream for an hour before preparing it. Pull the fillets out of the cream, toss in Catch and Cook fish batter, then shape each piece into a circle on a non-stick sheet. Larger fillets will make one roll, with smaller walleyes you will need two per roll. You may need to keep them close together to keep them standing up. When the pan is full, bake in 350 degree oven for 10 minutes. While this is cooking fry the cheeks and left over shrimp in 1/2 stick butter until cooked, flipping once. Set aside.

Remove pan from oven, fill the cooked rolls with Wild Rice mixture, and put on bottom rack of oven set on broil. On the top rack, broil the asparagus on another sheet pan, covered in olive oil and garlic salt. When the asparagus is done, remove both pans.

In the meantime, mix all the ingredients for the bearnaise sauce in a microwave safe bowl. Cook for 1 minute, whisk, cook one more minute, whisk, and continue until it thickens. Will take 3 or maybe 4 minutes total. Don't over cook it.

For serving, plate the rolls, add a few sprigs of asparagus on top, then a shrimp and cheek over top of that, then cover with bearnaise sauce.

**This recipe is very customizable. If you don't like shrimp, leave it out. If you like spice, add fresh chopped jalapeno while frying the celery and onion. Like mushrooms? Add them. Don't like bearnaise? Don't use it. Make this with ingredients your family likes.*