

Bacon Fried Walleye

Ingredients-

- 2 lbs. Boneless walleye fillets
- ½ lb. bacon
- ½ cup chopped onions
- 1/3 cup chopped celery
- Lemon-pepper seasoning

Chop the bacon into small pieces and cook on medium heat in a skillet. Keep stirring until the bacon is about ½ cooked. At this point add the onions and celery to the bacon and sauté until the bacon is fully cooked. Remove from heat and strain out the bacon/onion/celery mixture placing it in a bowl and keeping the bacon grease in the pan. Turn the heat back on to medium high and place fillets into the pan. Cook for a couple minutes on each side. Place the cooked fillets in a plate and cover with the bacon mixture. Sprinkle with small amounts of lemon-pepper.