



## SFL Bacon Wrapped Walleye



### Ingredients:

2 Walleye fillets or 30 Walleye cheeks  
10 -16 slices of bacon  
BBQ sauce  
Toothpicks



Use either walleye cheeks or cut the fillets into 1 inch walleye pieces

Wrap them in a third or half slice of bacon.

Hold it together by sticking a toothpick all the way through, the toothpick also helps to eat them later.

Preheat BBQ around medium to medium-high, or oven to 375 degrees F

Place the wrapped walleye about 1 inch apart on a lightly greased sheet of aluminum foil on a cookie sheet.

Place the cookie sheet on the BBQ or in the oven.

Wait until the bacon is cooked the desired amount on the bottom then flip, if they are cooking unevenly they may have to be moved around on the cookie sheet.

When the second side is almost done brush BBQ sauce on the top of the bacon and finish cooking.

Then let them cool at least a few seconds before trying (that's the hardest part).