



Shining Falls Walleye Cheese Dip



Ingredients:

For dip:

2 Walleye Fillets
1 cup Cream Cheese
1/3 cup Sour Cream or Mayo
1 tsp Worcestershire Sauce
3 drops of Tabasco Sauce
1 Tbsp of Lemon Juice
1/4 tsp Salt
Parmesan to sprinkle on top

For preparing fish:

Original version

1 tbsp Salt
1 tbsp Sugar
1 tsp Dill
1 tsp Peppercorns

Spicy version

1 tbsp cooking oil
1/2 cup Frank's Red Hot Sauce



Preheat oven to 350 degrees F.

To prepare the fish cut the fillets into 1 inch pieces and cook it one of two ways:

Original: Boil the Walleye fillets in a pot of water with salt, sugar, dill and peppercorns until cooked through.

Spicy: Marinate the chunks of Walleye for 10 minutes in a bowl with Frank's Red Hot Sauce. Cook the fish and hot sauce in a frying pan with a bit of oil until cooked through.

Mix all the ingredients for the dip together except the Parmesan Cheese, adding the fish pieces last so they will not break up too much.

Spread the dip 1½ inches thick in a pie plate or other oven safe dish and sprinkle parmesan on top.

Bake the dip at 350 degrees F for 30 minutes or until it bubbles throughout, then broil until golden brown.

Serve hot with tortilla chips.