



Shining Falls Walleye Roll-Ups



Ingredients:

4 small walleye fillets (15-16" fish)
3/8 cup breadcrumbs
1/4 cup grated cheese
1/4 cup butter
1/8 cup chopped celery
1/8 teaspoon dried dill
1/8 teaspoon dried parsley
1/2 cup milk
Salt, Pepper, and Lemon Juice



Preheat oven to 450 degrees F.

Make stuffing by mixing 1/4 cup breadcrumbs, grated cheese, 1/8 cup butter, chopped celery, dried dill, and dried parsley in a bowl.

Drizzle the fillets with lemon juice then salt and pepper on both sides.

Place about a tablespoon of the stuffing mixture on the fillet and roll it up. Secure with a toothpick if necessary.

Butter a 9" x 9" baking dish and place roll-ups in a single layer in the pan. Top with breadcrumbs and a drizzle of butter.

Bake at 450 degrees for 15 minutes.

Pour 1/2 cup of milk over the roll-ups and bake for another 5 minutes.

Broil until breadcrumbs are golden brown.

If you are using larger fillets, you will need to increase the baking time by about five minutes.