

HOOKED ON FISH

Fresh. Simple. Sustainable.

Grilled Walleye With Citrus Butter

Derrick Riches / The Spruce Eats

2 tablespoons soft butter (not melted, but room temperature)
1 teaspoon fresh chives (chopped)
2 teaspoons orange juice
¼ cup toasted pecans (chopped, divided)
12 ounces walleye fillets
½ teaspoon salt
¼ teaspoon milliliters black pepper

Combine the butter, chives, juice, and half of the pecans in a small bowl, and mix well. Reserve the remaining half of chopped pecans for garnish.

Preheat the grill.

Once hot, take a 12-inch square piece of aluminum foil, and cut 2-inch slits into it every two inches. Spray it with a nonstick spray or brush it with oil, and place it onto the grill. By using aluminum foil, the fish won't stick to the grill grates.

Put the walleye fillets on the foil and sprinkle them with salt and pepper.

Grill for 8 to 12 minutes. The fillets are done when the fish flakes easily with a fork and reaches an internal temperature of 140 F.

Two to three minutes before the fish is done, top the fillets with the pecan butter. Remove the fillets from the heat once the fish has finished cooking.

Sprinkle the fillets with the remaining pecan pieces over top before serving.
Serves 2

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