

Muirfield Village Golf Club *Dublin, Ohio*

CRACKER-CRUSTED WALLEYE SANDWICH

Dustin Claypool, Executive Chef

Serves 1

- 1 5-ounce fresh walleye fillet, cut into 3 equal pieces
- 2 ounces butter-cracker crumbs
- 1 Tbsp. olive oil
- salt and pepper to taste

Aioli

- ¼ cup good-quality mayonnaise
 - 1 lemon, juiced
 - 1 Tbsp. drained and rinsed capers
 - 1 Tbsp. minced red onion
 - salt and pepper to taste
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- 1 corn-dusted Kaiser roll
 - 1 leaf green leaf lettuce
 - 1 thinly shaved onion slice

Preheat oven to 350 degrees. In a mixing bowl, combine mayonnaise, juice of lemon, capers, red onion, and salt and pepper. Mix thoroughly and refrigerate until needed. Lightly oil, salt and pepper the walleye pieces, then toss with the butter-cracker crumbs. Place on a greased sizzle pan and bake in oven for 8-10 minutes, or until the walleye flakes when gently pressed. Serve on a grilled Kaiser roll with aioli, leaf lettuce and shaved red onion.