

WALLEYE EGG ROLLS



PREPARATION

1. Take the walleye fillets and cube into 1-inch chunks. Season the walleye with 2 tablespoons of Cajun seasoning.
2. Add the coleslaw and mix together.
3. Take a package of egg roll wrappers and lay each egg roll wrapper in the shape of a diamond.
4. Put a half slice of American cheese below the center of the wrap and add 2 tablespoons of the fish mix and roll.
5. Take the right and left corners and fold them into the center. Roll the wrapper from the bottom to the top, wetting the very tip with water on your fingertip to glue it together.
6. Deep fry at 350 until golden brown. Takes about 4-6 minutes.
7. Prep dipping sauce as needed.

INGREDIENTS

- 2 lbs walleye fillets
- 2 tablespoons Cajun seasoning
- 1 bag coleslaw
- American cheese slices
- Egg roll wrappers
- Peanut oil

DIPPING SAUCE

- 3/4 cup mayonnaise
- 2 tablespoons Thai sweet chili sauce
- 1 tablespoon chile-garlic sauce
- 1/2 lime, juiced
- 1 teaspoon sesame oil

TOOLS

1. Camp chef 2 burner propane stove
2. Cast Iron Dutch Oven
3. Oil thermometer
4. Fry basket

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