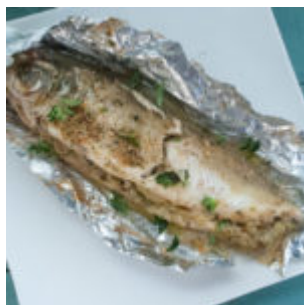


Walleye (pickerel) with Bread and Bacon Butter Stuffing



This recipe for walleye (pickerel) with bread and bacon butter stuffing is from episode 13 of Fish The Dish starring Spencer Watts.

Serves: 4

Ingredients

Pickerel

- 4 strips bacon
- 1/2 cup (120 ml) unsalted butter, room temperature
- 1 tablespoon (15 ml) honey
- Salt
- 1 tablespoon (15 ml) thyme leaves
- 1 whole walleye, butterflied or 2 skin-on fillets
- Freshly ground pepper
- 1 lemon, cut into wedges (for garnish)

Stuffing

- Vegetable oil (for sautéing)
- 6 slices bread, cut into small cubes
- 1 small onion, diced
- 1 celery stalk (with leaves), diced
- 1 garlic clove, minced
- Salt and pepper
- 1/4 teaspoon (1 ml) oregano leaves, plus more for garnish

Directions

1. Cook bacon to crisp in a skillet. Reserve bacon fat. Chop the cooked bacon into bits.
2. Place butter, bacon bits, honey, salt, and thyme in a food processor. Blitz for about 20 seconds, until well combined. Transfer to a bowl.
3. Add oil to the skillet of bacon fat over medium heat. Add bread chunks to one side of pan and chopped garlic, celery, and onion to the other side. Season with salt and pepper. About 3 minutes Toss the pan to combine bread and vegetables.
4. Transfer the stuffing to a bowl to cool down. Add oregano leaves. Place bowl in the refrigerator to chill.
5. Preheat the oven to 375°F (190°C)
6. Line a baking sheet with foil and spread about 1 tablespoon (15 ml) of the bacon-butter mixture in the middle of the foil. Lay the fish on top. Season the cavity.
7. Combine remaining bacon-butter mixture and chilled stuffing. Stuff the fish and season with salt and pepper. Wrap foil around the fish. Place baking sheet in the oven until fish flakes easily when tested, and stuffing is moist with crusty edges, about 25 minutes. Let stand for 2 minutes before unwrapping (to help prevent skin from sticking).
8. Unwrap cooked fish and garnish with lemon wedges and oregano.

