

WALLEYE JAMBALAYA

Ingredients:

1 lb Walleye fillets, fresh or frozen
½ cup chopped bacon
1 cup chopped onion
½ cup chopped green pepper
1 clove garlic, finely chopped
1 chicken bouillon cube
1 cup boiling water
1 can (1 lb.) tomatoes
1 can (8 oz.) tomato sauce
1 cup uncooked rice
¼ cup chopped parsley
1 tsp. salt
¼ tsp. thyme
1 dash ground cloves
1 dash nutmeg
1 dash cayenne pepper

Thaw the fresh fillets. Skin fillets and cut into 1-inch pieces. Cook bacon until crisp. Add onion, green pepper, and garlic, cook until tender. Dissolve bouillon cube in boiling water. Combine all ingredients and pour into a well greased 2 –quart casserole. Cover and bake in a moderate oven, 350 F, for 50-60 minutes or until rice is tender and fish flakes easily when tested with fork.