

CORN-ROASTED WALLEYE



Ingredients

Servings: 4

For the corn salsa

- 3 cups fresh corn kernels
- 2 red and/or green sweet peppers, finely chopped
- 3 green onions, sliced
- 1/4 cup fresh parsley, snipped
- 2 teaspoons minced garlic (4 cloves)
- 1/3 cup lime juice
- 1/4 cup salad oil
- 2 teaspoons Worcestershire sauce
- 2 teaspoons bottled hot pepper sauce
- 1/2 teaspoon salt
- 8 to 16 fresh or dried corn husks

For the citrus butter

- 1/4 cup butter, softened
- 1/2 teaspoon finely shredded lemon or orange peel

For the fish

- Four 8-ounce skinless walleye pike fillets or other white fish fillets
- Salt
- Pepper

For the corn salsa

- Soak the corn husks in warm water for 4 to 24 hours. Pat with paper towels.
- Heat the oven to 350 F. Place 3 cups of fresh corn kernels in a shallow baking pan. Roast, uncovered, in the oven until golden brown, about 30 minutes. Set aside to cool.
- In a large bowl, stir together the red and/or green sweet peppers, green onions, parsley, minced garlic, lime juice, salad oil, Worcestershire sauce and hot pepper sauce, and salt. Stir in the corn.

For the citrus butter

- In a small bowl, stir together the butter and lemon or orange peel; set aside.

For the fish

- Place each fillet lengthwise on 2 overlapped corn husks. Sprinkle the fish with salt and pepper, top each with 1/4 cup of the corn salsa and dot each with 1 tablespoon of the butter mixture. Fold the long edge of the husk over the fish so the edges meet. Tie the ends securely with pieces of corn husk or string. If the husks are not large enough, place 2 additional husks atop the salsa mixture and tie with kitchen string to enclose the fish.
- Place the bundles on a baking sheet. Bake in a 375 F oven for 25 minutes.

