



Winnipegosis Manitoba

Recipe submitted by: Barret rocyshyn

# Baked Stuffed Walleye

- 1 Large Walleye (Gilled, Scaled & Gutted)
- 1 Large Cooking Onion Chopped
- 1 Medium Green Pepper Cut
- 1 Medium Red Pepper Cut
- 4 Celery Stalks Cut up
- 2 Cups Fresh Mushrooms or 2 Cans
- 1 Can Mini Corn
- 4 Cloves Garlic Cut Finely
- 1/2 Lemon Sliced
- 4 Tablespoons Margarine (You may use more if desired)
- Your Favorite seasonings (Lemon Pepper, Garlic Pepper, Fresh Ground Pepper,

You may also add any other fresh vegetables if desired. The more the better!

Take fish and put on slightly greased pan, or casserole dish.  
Season inside of fish and then arrange vegetables around fish while stuffing inside as well. Season vegetables if desired.

Place two tablespoons of margarine inside of fish and two around the outside.

Cook on 350 degrees for about 70 minutes or until fish flakes off bones.

Serve on a bed of wild rice.