

---

# Grilled Walleye with Citrus Pecan Butter

*Sendik's Fine Foods*

*Internet Address: Visit our online Cook Book at [www.sendiksfinefoods.com](http://www.sendiksfinefoods.com)*

2 walleye fillets (about 12 ounces)  
1/4 cup toasted pecans, chopped  
2 tablespoons softened butter  
1 teaspoon fresh chives, chopped  
2 teaspoons Sendik's Fresh Squeezed Orange Juice  
1/2 teaspoon salt  
1/4 teaspoon black pepper

Combine butter, chives, juice and half of the pecans in a small bowl and mix well. Reserve remaining half of chopped pecans for garnish.

Preheat grill to medium-high heat. Once hot, take a 12-inch square piece of heavy duty aluminum foil and cut slits into it every two inches. Spray with a nonstick spray or brush with oil and place onto grill. Put the walleye fillets on the foil, sprinkle with salt and pepper, and grill for 8-12 minutes. The fillets are done when the fish flakes easily with a fork and reach an internal temperature of 140 F.

Two to three minutes before the fish is done, top with the pecan butter. Remove from heat once fish has finished cooking and sprinkle the remaining pecan pieces over top before serving.

Enjoy!