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## **TTFC Salt and Vinegar Walleye Recipe**

Recommended ingredients:

- 1 Bag of Salt and Vinegar Chips
  - 2 Eggs
  - Butter
  - Walleye Fillets
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- Remove skin off Walleye Fillets with a Fillet Knife.
  - Cut Walleye Fillets into similar size and thickness pieces.
  - Heat non-stick Teflon frying pan to medium heat and melt 2 Tablespoons of butter in pan.
  - Scramble eggs in medium size bowl.
  - Crush Salt and Vinegar Chips and place into a large bowl.
  - Dip Fillets in scrambled eggs, then roll fillets in crushed chips.
  - Fry Fillets in pan until brown on each side and serve.
  - Fillets are best cooked when they resemble a McDonald's hash brown.