



Beer Battered Walleye

prep time
15 MINS 

cook time
20 MINS 

As summer winds down and the crisp air of fall sets in, it's the perfect time to make the most of your summer catch. This Beer Battered Walleye recipe from The New Mexico Department of Game and Fish brings just the right amount of spice to the table. With only a few simple ingredients; fresh walleye from one of our state's renowned fisheries, and a side of good company, you'll have a flavorful dish ready in just 20 minutes. Serving three, this quick and zesty recipe pairs perfectly with potatoes or seasonal veggies, making it a great way to savor the last warm days with family and friends.



Beer Battered Walleye

Ingredients:

- 1 pound walleye fillets, deboned, skinned
- ½ cup all-purpose flour
- ¼ teaspoon cayenne pepper (adjust for spice preference)
- ½ tablespoon garlic powder
- ½ tablespoon paprika
- 1 teaspoon seasoned salt
- ¾ cup beer (can be non-alcoholic or seltzer if preferred*)
- 1 large egg
- Pinch of salt and pepper, to taste
- Vegetable or canola oil, for frying (~2" depth)

Instructions:

1. Heat oil in a deep frying pan to 375°F—ideal temperature for crisp coating.
2. Pat the walleye dry, then season both sides lightly with salt and pepper.
3. In a shallow dish, whisk together flour, cayenne, garlic powder, paprika, and seasoned salt.
4. Add the egg and beer; mix until a smooth, slightly thin batter forms.
5. Carefully place fish into the batter, and then gently into hot oil—avoid overcrowding.
6. Fry each piece for about 3 minutes, or until golden brown and crispy.
7. Drain briefly on paper towels, serve immediately. Enjoy!

Nutrition Facts

Servings: 3

Amount per serving

Calories **430**

% Daily Value*

Total Fat 0.8g 1%

Saturated Fat 0.1g 1%

Cholesterol 0mg 0%

Sodium 103mg 4%

Total Carbohydrate 75.3g 27%

Dietary Fiber 2.5g 9%

Total Sugars 0.7g

Protein 8.2g

Vitamin D 0mcg 0%

Calcium 1475mg 113%

Iron 6mg 33%

Potassium 3550mg 76%

*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.