

Cheesy Walleye Bake

10 oz fresh Asparagus spears, cut into 1-inch pieces (2 ½ cups)
1½ lbs. Walleye, or substitute, fillets (6 oz each), skin removed
¼ cup plus 2 Tbsp margarine or butter, divided
1 medium onion, finely chopped (1 cup)
1/3 cup all-purpose flour
1 cup milk
1 1/3 cups shredded Cheddar cheese
¼ tsp salt
¼ tsp pepper
1 cup crushed soda crackers

Heat oven to 350°F. Spread asparagus evenly over bottom of 10x6 inch baking dish. Arrange fillets, slightly overlapping, on top of asparagus. Set aside

In 1-quart saucepan, melt 3 Tbsp margarine over medium-low heat. Add onion. Cook for 3-5 minutes, or until tender. Stir in flour. Cook for 2 minutes, stirring constantly. Blend in milk. Cook for 3-5 minutes, or until mixture thickens and bubbles, stirring constantly. Add cheese, salt and pepper. Remove from heat. Stir until cheese is melted. Spoon cheese sauce mixture evenly over fish fillets.

In 1-quart saucepan, melt remaining 3 Tbsp margarine over medium heat. Remove from heat. Add cracker crumbs, stirring to coat. Sprinkle crumb mixture evenly over cheese sauce.

Bake for 40 to 45 minutes, or until sauce is hot and bubbly and fish is firm and opaque and just begins to flake. Let stand for 10 minutes before serving.

4 to 6 servings

Courtesy of www.wildohio.com