

Walleye

Fine-flaked walleye fillets are prized for their thickness and succulent, sweet, mild flavor. The fish has few bones, which adds to its popularity. The raw meat is a rich pink color but clear white when cooked. When checking for freshness of whole walleye, observe the flesh and skin, since you won't see clear, bright eyes even in the freshest walleye. The eyes are naturally flat and opaque.



Product Details

Pack Size	Various
Cooking Methods	Bake, Broil, Fry, Grill, Poach, Sauté
Texture	Medium
Flavor	Mild/Moderate
Availability	March - November
Scientific Name	Sander vitreus vitreus (Stizostedion vitreum)
Location	Canada