

# Clean 'em, Cook 'em and Eat 'em!

## How to Clean and Fillet a Northern Pike -

<http://www.wikihow.com/Clean-and-Fillet-a-Northern-Pike>

## Scot's awesome fish tacos

### Beer Batter

- 1 cup flour, 1 cup beer
- Add garlic powder and black pepper to taste
- Mix dry ingredients first
- Add beer until the mix is the consistency of thick pancake batter

### White Sauce

- 1 part mayonnaise
- 1 part plain yogurt
- Add minced garlic -- a clove or two -- to taste.

### Prepare the Fish

- 16 oz. of fish, cut into two-inch strips, rinse in cold water with a little lemon, dry well.
- Dip fish in batter, place in hot oil (peanut oil preferred), fry until golden - about 5 minutes. Allow oil to recover temperature between batches.
- 12 small uncooked flour tortillas; cook quickly in a skillet to make them a little crispy. Use corn tortillas for a gluten-free option.
- Place fried fish on a rack over a baking sheet in warm oven; this helps to drain off some oil.
- Assemble fish on tortillas, garnish with shredded green cabbage, sauce, a squeeze of lime, salsa of your choice.

## Grilled Northern Pike

Submitted to CPW by David J. Barber

- Baste Northern Pike filets with a mixture of melted butter and white cooking sherry.
- Season with McCormick's Caribbean Jerk Seasoning on both sides of each filet.
- Place on heavy aluminum foil.
- Add red, yellow and orange pepper slices along with several small pats of butter.
- Wrap tightly in several layers of foil to tightly seal.
- Poach on grill at low heat for approximately 1/2 hour-45 minutes.