

Beer Battered Sauger/ Baby Pickerel



The fish: Native to cold water lakes and rivers of Canada and the Northern United States, this species is a close relative of the walleye. The firm, lean and sweet meat of the sauger makes it perfect for pan-frying and deep-frying. Often referred to as 'Canadian pike' or 'baby pickerel', sauger tastes virtually the same as walleye.

The fishery: All Freshwater sauger products are produced from fish wild caught by licensed commercial fishers working in the cold, clean waters of Lake Winnipeg in Manitoba, Canada. This artisanal fishery is conducted primarily from small (<20') fishing vessels and through the ice during winter months.

The product: Beer battered fillets:
Case size = 4.54 kg/10 lb.
Piece count = Estimated 50-55
Piece size = Random

Lake of Origin: Lake Winnipeg, Manitoba, Canada

Production: Product of Canada



Ingredients: Skinless sauger fillets, water, wheat flour, toasted wheat crumbs, modified corn starch, salt, modified milk ingredients, modified palm oil, sugar, baking powder, corn maltodextrin, torula yeast, garlic powder, dried beer (from malted barley, corn syrup, hops, yeast), yellow corn flour, colour, guar gum, spices, artificial flavor, soybean and or canola oil, sodium phosphates.

Cooking

Instructions: Conventional Oven*

- Preheat the oven to 215°C (420°F).
- Place frozen portions evenly on a parchment-lined baking sheet, on the middle rack of the oven.
- Bake for 18-22 minutes, until the product reaches an internal temperature of 74°C (165°F).
- Turn once halfway through the cooking time.
- Let the product sit 1-2 minutes before serving.

Fryer*

- Preheat the fryer to 182°C (360°F)
- Place the frozen portions in the basket.
- Deep fry for 3-4 minutes until the product is golden brown and reaches an internal temperature of 71°C (160°F).
- Let the product sit for 1-2 minutes before serving.