

Walleye Pizza

Kathryn Faust, Brainerd, MN

1 ½ c peeled cooked shrimp

2 c cooked walleye (cut into small pieces)

1 ½ c shredded mozzarella cheese

¼ c grated parmesan cheese or ¼ c romano cheese

3-4 cloves minced garlic

1 tsp minced parsley and olive oil

2 c heavy cream

1 pizza dough (or pre-made pizza crust)

Saute garlic in olive oil for several minutes, add shrimp and walleye, mixing well with garlic and olive oil. Add parsley, heavy cream and reduce until thick, then add parmesan (or romano) to thicken further. Sprinkle ½ c mozzarella on pizza crust. Place shrimp/walleye mixture on crust. Cover with remaining cheeses, bake according to your pizza crust directions. Typically bake until crust is golden brown and cheese is melted and bubbling, about 15 minutes @ 400-450

