WALLEYE CAKES

Prepare fish as follows:
16 ounce Fresh Walleye (bones removed)
1 lemon
Salt & pepper
Preheat oven to 350°
Lay the walleye flat on a baking pan and drizzle with lemon juice and seasoning. Bake and chill.

For the mixture:
4 cups dried bread crumbs
3/4 cup mayonnaise
1 finely shredded carrot
1/2 medium red onion finely chopped
2 sticks celery finely chopped
A pinch of chopped garlic or 1/2 teaspoon granulated garlic
1/4 teaspoon old bay seasoning
Salt & pepper

To finish:
50/50 whipped eggs & milk
Flour and panko

Combine above ingredients in a bowl by hand with care not to break the cooked fish up too much so there is still texture. Your ingredients are fully cooked so feel free to taste and adjust seasoning prior to forming. Next, form fish cakes into 2 ounce patties ensuring that they are firmly packed.

Once patties are formed dip each patty in flour until fully covered and shake off excess. Next dip in egg wash (50/50 whipped eggs & milk) and then finish by rolling in panko.

You can cook these in a multitude of ways, such as baking in the oven or deep frying, but I prefer to pan fry mine till they are golden brown and enjoy with a little mayonnaise mixed with lemon & dill.
Executive Chef Tom Linderholm is an area outdoor enthusiast, Lake Superior charter captain and a seasoned Executive Chef. His passions paired together have given him the great ability to prepare local/regional fish and game in a way only a true outdoorsman can. Tom’s career began in some of the best restaurants in Minneapolis where he learned the basics of scratch cooking with some of the Twin Cities best chefs. It was there that he learned why certain ingredients complemented individual dishes.

After several years in Minneapolis, Tom moved to the mountains of Beaver Creek where he spent three years at one of Colorado’s top ten restaurants, Beano’s Cabin. During his tenure he had the opportunity to work with the various local game, stream trout, foraged mushrooms and Front Range crops. The ingredients available there helped Tom to develop his own methods and preparations of some of his favorite cuisine.

Those interests and talents continued to develop on the North Shore of Lake Superior with Duluth-based Odyssey Resorts where Tom dubbed “North Shore Cuisine” as Odyssey’s Corporate Chef using various ethnic and regional influences on his menus. During his 11 year tenure, he built three restaurants, multiple grand events and ice bars and influenced hundreds of culinary staff in the area. Tom has created countless North Shore dishes distinguishing himself as one of the premier chefs in our area. The move to the University of Minnesota Duluth has been a welcome one for Chef Linderholm. He is embracing the challenge of blending his knowledge of regional/local fare with nationwide trends and current University menu offerings.
MAPLE ROASTED PORK LOIN WITH APPLE CHUTNEY

16 ounce pork loin
3 ounce maple syrup
Salt, pepper & olive oil

Preheat oven to 325°, drizzle olive oil, salt & pepper on pork loin, in a pan over medium/high heat. Sear the fat side of the seasoned pork loin until golden brown and place on baking pan. Cover with maple syrup and place in oven. Cook until internal temperature reaches 145° and allow to rest for 5 minutes before slicing.

For the apple chutney:
1 cup chopped apple
¼ cup brandy
1 tbl minced onion
1 tsp grated orange peel
2 tbl butter
Salt & pepper

In a small saucepan, lightly cook apples with butter and onions and add brandy. Allow the brandy to cook down until it starts to thicken slightly, season and finish with orange peel.
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ASIAGO MASHED POTATOES

2 lbs of baby red potatoes
3 tbl softened butter
1/3 cup of milk

1/3 cup of sour cream
1/2 cup shredded asiago cheese
Salt & pepper to taste

Halve potatoes and place in appropriate pot, fill with cold water and bring to a boil over medium high heat and then reduce temperature. When potatoes are soft, turn off heat, drain potatoes and place back into pot over the warm burner and allow remaining moisture to evaporate. Add butter, milk and sour cream and mash potatoes, add asiago and season to taste.

BUTTERNUT SQUASH

5 cups chopped butternut squash
1/4 cup brown sugar
1/4 cup melted butter

1 tbl chopped fresh sage
Salt & pepper

Toss peeled and diced squash with butter, brown sugar, sage and salt & pepper and place in oven alongside pork loin until golden brown.
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SWEDISH FILBERT CAKE

4 eggs
1-1/3 cups sugar
2 cups toasted filberts
1-1/3 cups all-purpose flour
2 teaspoons baking powder
1/2 cup (1 stick) butter, melted
1 cup light cream or half and half
Sweetened whipped cream for serving
Raspberries for serving

Preheat the oven to 350°F. Butter a 9-inch tube type pan and dust with either cookie or bread crumbs.

In a medium-sized bowl, beat the eggs and sugar until light and fluffy. Pulverize the nuts in a food processor, then fold them into the egg mixture. Combine the flour and baking powder and sift it through a strainer into the cake mixture. Blend in the melted butter and cream. Pour the batter into the prepared pan and bake for 50 minutes or until a toothpick inserted into the center of the cake comes out clean. Cool cake completely and turn out onto a serving platter. Cut into slices and serve with whipped cream and raspberries.

Makes 12 servings
Beatrice Ojakangas grew up on a small farm in Floodwood, Minnesota, where her mother taught her how to bake bread on their wood stove before she was old enough to read. During her youth, she participated in 4-H club, inspired by a desire to win a trip each year to the Minnesota State Fair as a county grand champion, which had to be in a different food category every year. This persistence ultimately led her to two national grand champion 4-H titles.

She graduated from the University of Minnesota Duluth with a degree in home economics, and was introduced to gourmet food while working a summer job as a private cook. She won the Second Grand Prize at the 1967 Pillsbury Bake-Off, and worked in recipe development for Jeno Paulucci, for whom she invented pizza rolls.

*Sunset Magazine* was the start of her magazine writing career, and she later published articles in *Gourmet, Bon Appetit, Woman’s Day, Family Circle, Better Homes and Gardens, Midwest Living, Cooking Light*, and numerous newspapers. She is the author of 31 cookbooks and was inducted in 2005 into the James Beard Cookbook Hall of Fame. She received an honorary doctorate from the University of Minnesota in 2007.

Beatrice lives in Duluth, Minnesota with her husband, Richard. She is working on her 32nd book.