

## Breakfast fish and eggs

This one goes back years for me and is a favorite with walleye or small coho. Take a skillet and warm it up on medium heat. Place enough real butter in the pan to cover the entire bottom. Place the fillets in the pan and sprinkle them with garlic powder, lemon pepper and cajun. Add chopped onions, green or red peppers or mushrooms. Cover and let cook a short while. Flip the fish at least once. When the fish is almost completely cooked, crack desired eggs into the skillet. Scramble the eggs in the same juices the fish cooked in. After eggs are cooked, serve hot with toast and fresh fruit. Makes a great hardy breakfast!