



CRAPPIE RECIPE COOKBOOK



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"GO FISH" Charlie Burrow's Crappie Cakes



Ingredients

- 2 pounds crappie fillets
- 3 eggs
- Cap full of Zatarains liquid crab boil
- 1/2 cup mayo
- 2 Tbsp honey Dijon mustard
- 3 tsp old bay seasoning
- 2 tsp lemon juice
- 2 tsp Worcestershire
- 3 cups plain,crispy, panko breadcrumbs
- 2 or 3 tbsp chopped fresh parsley
- 6 chopped green onions, white and green parts
- 1/2 or less of red bell pepper
- 1 tbsp sriracha sauce

Cooking Instructions / Prep

1. Bring a pot of water to boil.
2. Once boiling add liquid crab boil then add fillets.
3. Bring back to boil for 3-4 min.
4. Drain and place in fridge for at least 2 hrs. Longer is better.
TIP: I usually boil in morning for supper that night.
5. Whisk all ingredients except for the fish and breadcrumbs while you heat your pan.
TIP: I use enough veg. oil to come 1/2 way up the cakes. Med heat.
6. Break fish up in clumps like crab meat and add to mixture along with breadcrumbs.
7. I use a cookie cutter (choose the size you prefer) to spoon mixture into. Press into cutter. I find it's easier to do this on a plate then lift cutter and gently slide cake off the plate. I cook 4 at a time and use a couple of wide spatulas to gently flip.
8. Cook till browned.
9. Serve with your favorite dipping sauce.

"Great quality rod with superior backbone and highly sensitive tip!! Will stand up to the toughest fishing conditions and yet still able to detect and feel the lightest bites on those really tough days. Great customer care along with fast delivery and priced VERY affordable! My favorite rods, fishing without them would not be the same!" – Pat N.



Flopping Crappie's Famous Crappie Tacos



Ingredients

- Key lime quartered
- Fresh cilantro chopped
- Butter
- Blackened redfish seasoning
- Corn tortilla
- Angle hair cole slaw cabbage
- Sriracha mayo
- Jalapeño ranch dressing
- Pico de Gallo

Cooking Instructions / Prep

1. Season each fillet with blackening seasoning, a spatter of butter, lime juice, and fresh chopped cilantro.
2. Grill or bake for 10-15 minutes at 350 degrees.
3. Warm corn tortilla and place fish fillet in tortilla. Top with Cole slaw cabbage, sriracha mayo, jalapeño ranch, and pico.

You might be a Crappie fisherman if..

1. You have a minnow hanging from your rear view mirror because you think it makes a good air freshener.
2. Your wedding party had to tie tin cans to the back of your crappie boat.
3. You call your boat “sweetheart” and your wife “skeeter”.
4. Your local tackle shop has your credit card number on file.
5. You keep a 14 ft BnM rod by your favorite chair to change the TV channels with.
6. You name your black lab “Mercury” and your cat “Evinrude”.
7. Bass Pro Shop has a private line just for you.
8. You have your name painted on a parking space at the launch ramp.
9. You have a photo of your 3 lb. crappie on your desk at work instead of your family.
10. You consider viennies and crackers a complete meal.
11. You think MEGABYTES means a great day fishing.
12. You send your kid off to the first day of school with his shoes tied in a palomar knot.
13. You think there are four seasons: Pre-spawn, Spawn, Post Spawn and Hunting.
14. Your \$30,000 bass boat’s trailer needs new tires so you just “borrow” the ones off your house.
15. You trade your wife’s van for a smaller vehicle so your boat will fit in the garage.
16. Your kids know it’s Saturday because the boats gone.

Source: Crappiefishing.com



"GO FISH" Blackened Crappie & Grilled Veggie



Ingredients

- 2 lbs crappie fillets
- Melted butter
- Garlic powder
- Ground pepper
- Tony's Herb & Spices (or your favorite seasoning)
- ½ Green or red pepper
- ½ Onion, zucchini, or squash
- ½ Tomato
- Handful of small red potatoes

Cooking Instructions / Prep

TIP: These are great cooked outside on a Blackstone Griddle, your favorite Pellet Grill or inside on the stove.

1. First make sure fillets are patted dry.
2. Next, place in a bowl and pour melted butter over fillets. Give them a good bath.
3. Then season one side with a little garlic powder and fresh ground pepper. Season other side with the Tony's Herb and Spices and a little more pepper. I suggest doing one fillet and give it a taste. Adjust seasoning as desired.
4. Place fillets on griddle/skillet over a med-hi heat for 2-3 min per side, depending on thickness of fillet. Use 2 wide spatulas to GENTLY turn fillets over as they are very delicate.
5. Veggies: slice up 1/2 a green or red bell pepper, 1/2 a white onion, a zucchini and or squash, 1/2 a tomato, and some small red potatoes. Slice the potatoes and steam them about 10 min to soften and pre-cook them so it won't take so long on the grill. Place all the veggies in a bowl and coat with your favorite seasoning and olive oil OR do like me—pour some Lawry's Garlic and Herb. Let marinate for 20-30 minutes.
6. Throw veggies on the grill until they are charred up to your liking.

Fishing Joke

A man was stopped by a game warden in North Alabama recently with two buckets of fish leaving a lake well known for its fishing. The game warden asked the man, "Do you have a license to catch those fish?"

The man replied to the game warden, "No, sir. These are my pet fish."

"Pet fish?" the warden replied.

"Yes, sir. Every night I take these here fish down to the lake and let them swim around for a while. I whistle and they jump back into their buckets, and I take em home."

"That's a bunch of hooey! Fish can't do that!"

The man looked at the game warden for a moment, and then said, "Here, I'll show you. It really works."

"Okay, I've GOT to see this!" The game warden was curious now. The man poured the fish in to the lake and stood and waited. After several minutes, the game warden turned to the man and said: "Well?"

"Well, What?" the man responded.

"When are you going to call them back?" the game warden prompted.

"Call who back?" the man asked.

"The FISH."

"What fish?" the man asked.



Hook City TV "Lemon Heaven" Crappie Fillets



Ingredients

- 8-10 bluegill/crappie fillets
- ¼ stick of butter
- Lemon pepper
- Lemon juice

Cooking Instructions / Prep

1. Use 8-10 bluegill/crappie fillets.
2. Place in tin foil with room on the sides and each end. 1/4 stick of butter, lemon pepper to your liking and a splash of lemon juice. Completely seal off foil at the edges and place on hot coals or oven at 300 degrees for 20 minutes or when the fillets start to curl!

More Fishing Jokes...

Q: What did the fish say when it hit a concrete wall ? A: "Dam!"

Q: How do you communicate with a fish?
A: Drop it a line!

Q: What did the fisherman say to the card magician? A: Take a cod, any cod.

Q: Why did the vegan go deep-sea fishing?
A: Just for the halibut!

Q: Why are fish so smart?
A: Because they swim in schools!

Q: How do fish go into business?
A: The start on a small scale!

Q: What is the richest fish in the world?
A: A goldfish

Q: Where does a fish keep his money
A: In the River Bank!

Q: What is the fastest fish in the water?
A: A motopike

Q: Where do fish sleep? A: In a river bed

Q: What is the difference between a fish and a piano? A: You can't tuna fish.

Q: Which fish can perform operations?
A: A Sturgeon!

Q: What do you call a Sith Lord who likes to go fishing? A: Darth Wader.

Source: jokesforus.com



Team Phillips Flaky Parmesan Crappie



Ingredients

- 2 pounds crappie fillets, thawed if frozen
- 4 tablespoons (½ stick) butter - melt
- Black pepper
- Red pepper flakes (optional)
- ¾ cup grated Parmesan cheese (we use powdered from green can)
- ¼ cup mayonnaise
- 2 heaping tablespoons Greek yogurt (yogurt of your choice)
- ¾ cup dried dill

Cooking Instructions / Prep

1. Preheat the oven to a high broil.
2. Rinse the fish and pat it dry. Place it in a single layer (no overlap) in an extra-large baking dish or 2 medium dishes. Pour melted butter over the top and turn each fillet in the butter to coat well on both sides. Season with black pepper and pepper flakes.
3. Combine the Parmesan, mayo, yogurt, and dill in a bowl and stir until a paste forms. Set aside.
4. Put the fish on the second oven rack and broil in 3 minutes.
5. Remove from the oven, turn each piece over, and smear with some Parmesan paste to cover the tops of the fillets. Broil for another 4-5 minutes until it's bubbling and golden brown on the top and flaky in the middle.



Deep-Fried Crappie Recipe

(Works well with any fish)



Ingredients

- 1 lb crappie fillets
- 1 cup beer
- 3 cups flour
- 1-1/2 tsp baking powder
- 1-1/2 tsp oregano
- 1-1/2 TBS garlic powder
- 1-1/2 TBS onion powder
- 1/2 tsp basil
- 1-1/2 tsp homemade cayenne pepper, or to taste
- 1-1/2 tsp freshly ground black pepper
- 1-1/2 tsp kosher salt
- Orange crush soda

Instructions / Prep

1. Place the above ingredients in a bowl and mix. Whisk in enough orange crush to make a batter.
2. In a large heavy skillet or deep-fat fryer, heat 2-3 inches of canola oil to 375 degrees.
3. Dip the fillets in the beer and then coat completely with the batter. Fry until golden brown and drain well on a paper bag. Serve with lemon wedges, tartar sauce and hot sauce.

TIP: I would encourage you to find what works for you and begin a simple and basic routine that you can stick to.

Catch More Crappie and Have More Fun!

HIGH QUALITY & DEPENDABLE • EXTREMELY SENSITIVE & LIGHTWEIGHT
100% MONEY BACK GUARANTEE

Most Crappie fishing rods on the market claim to be great but only end up letting you down. That's why ACC created a durable crappie fishing rod that is ultra-sensitive backed by a 100% money-back guarantee to help you catch more Crappie and have more fun!



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