



Pan-Seared Pesto-Crusted Walleye



Chef Patrick Koffman

Returning to his roots, Chef Patrick Koffman fled Colorado, returning home to Albia where he now heads a massive kitchen at Honey Creek Resort State Park capable of handling weddings, conventions and hundreds of guests in the restaurant, bar and outside patio. His local touch includes an herb garden to supply bold flavors and desire to expand Iowa products on the menu, including farm-fresh local vegetables, cheeses and wines.



Discover the Relaxed Elegance of Classic Resort Dining

INDOORS OR OUT, THE DINING AT HONEY CREEK RESORT STATE PARK IS FRIENDLY THANKS TO SUNSHINE, LAKE AIR AND THE SOOTHING CLASSIC OLD-STYLE LODGE DECOR.

There aren't many places in Iowa where one can watch jaunty captains dock their sailboats then saunter up the path to eat dinner. Here is one such place, where patrons bask on a massive deck-chair-lined wrap-around patio overlooking the lake or eat fish and chips with a pint in the lounge.

PAN-SEARED PESTO-CRUSTED WALLEYE

Pesto

- ¼ cup fresh basil leaves, packed
- 1 garlic clove
- ½ cup panko bread crumbs
- ¼ cup grated parmesan
- 2 tablespoons pine nuts, toasted
- 3 tablespoons olive oil

Place all ingredients into food processor and mix until minced.

Walleye

- 2 walleye fillets (6-8 ounces, skin off)
- ½ teaspoon Old Bay Seasoning
- 2 tablespoons olive oil

Season filets with Old Bay Seasoning. Heat olive oil in a large sauté pan over medium-high heat. Sear the walleye about three minutes on one side. Spoon the pesto on the fish and lightly pat down. Flip the fish, pesto side down. Sauté for another three minutes or until pesto is browned. Serve fish pesto side up.

WALLEYE FINGERS & CHIPS WITH REMOULADE DIPPING SAUCE

The kitchen staff hand-cut their potatoes razor thin using a mandolin cutter.

Walleye

- 1 6-8-ounce walleye fillet, skin off and deboned
- ½ cup cornmeal
- 1 teaspoon Cajun seasoning
- ½ cup flour
- ½ cup cream
- 2 russet potatoes

Heat deep fat fryer to 350°. Cut walleye in approximately 1-ounce strips along the length of the fillet. Combine the cornmeal and Cajun seasoning. Dredge walleye strips in flour first; cream second and cornmeal third. Carefully place the walleye into the oil and fry for approximately three minutes until the walleye starts to float. Drain on paper towel.



Walleye Fingers and Chips



"You can't get a bad view of the lake here," says Chef Patrick Koffman of the restaurant and bar interior. "We are surrounded on three sides by water," seen through banks of windows that also provide a warm, naturally lit ambiance. Just outside is an expansive wraparound patio that seats 175. The lounge often hosts live music and Wednesday night wine tastings from 5-7 p.m. Check the website for events and specials.



Chips

Heat deep fat fryer to 350°. Slice potatoes, with skin on, paper thin using a mandolin slicer. Rinse the slices in water to remove excess starch. Pat the slices dry with a paper towel. Place chips in oil and fry three minutes or until golden brown. Use a pair of metal, long-handle tongs to keep the chips from sticking together. Season as desired.

Remoulade Sauce

- ½ cup mayonnaise
- ¼ cup chili sauce
- 1 teaspoon hot sauce
- 1 tablespoon lemon juice
- 1 scallion, cut diagonally

Place all ingredients in mixing bowl and whisk together.




HONEY CREEK RESORT
 STATE PARK

ON RATHBUN LAKE
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HOURS:
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Monday-Saturday 7 a.m.-11 a.m.
 Sunday Breakfast Buffet 7-11 a.m.

LUNCH

Monday-Saturday 11 a.m.-2 p.m.
 Sunday Brunch Buffet 11 a.m.-2 p.m.

DINNER

Monday-Saturday 5 p.m.-9 p.m.
 Sunday 5 p.m.-8 p.m.

LOUNGE

Sunday-Thursday 12 p.m.-10 p.m.
 Friday-Saturday 12 p.m.-12 a.m.