

Beer Battered Fish and Chips

Serves: 4

Ingredients

1 ½ lbs. Cod fillets,
skinned with bones
removed, and fish cut
diagonally into 1-inch-
wide strips (5 to 6-inches
long)

1 (12-ounce) bottle beer

2 cups all-purpose flour

½ Tsp. House Seasoning,
recipe follows

4 Russet potatoes, cut into
French fry strips

1. Preheat oven to 225 degrees F. Heat fryer or Dutch oven filled with oil to 375 degrees. Fry potatoes until golden brown, roughly 10 minutes removing with a slotted spoon or spider. Hold in low oven to keep warm while cooking the fish.
2. In a large bowl, pour in the beer. Sift 1 ½ cups flour into the bowl, whisking in gently until just combined, stir in House Seasoning.
3. Pat fish dry and season on both sides with salt and pepper and coat the fish in the beer batter.
4. Dredge the pieces of fish in the ½ cup of remaining flour and slide into oil as coated.
5. Fry fish, turning over frequently, until deep golden and cooked through, 4 to 5 minutes. Transfer to a paper towel-lined baking sheet and keep warm in oven. Fry remaining fish in batches.
6. Serve hot with the chips and tartar sauce.

Tartar Sauce:

1 cup Mayonnaise

¼ cup Pickle relish

1 Tbsp. Dill weed

House Seasoning:

1 cup salt

¼ cup black pepper

¼ cup garlic powder

Mix ingredients together and store in an airtight container for up to 6 months.

Tartar Sauce:

Combine all of the ingredients and serve chilled with fish and chips.

