

Fish and Chips

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Fish and Chips are a classic pub dish that pair well with a pint of ale any time. The time-honored British Dish is an easy and delicious way to liven any evening. Homemade Fish and Chips bring the fun and taste of a traditional English Pub right to your kitchen, so whip up a batch, pour your favorite ale, and dig in!

Ingredients:

4 large potatoes, peeled and cut into thin strips
1 c. flour
1 tsp baking powder
1 tsp salt
1 tsp pepper
1 c. milk
1 quart vegetable oil (for frying)
1 ½ lb cod fillets

Directions:

1. In large bowl immerse potatoes in cold water and set aside.
2. In a separate bowl combine flour, baking powder, salt, and pepper. Whisk in egg and milk, and stir until the mixture is smooth. Set aside and let stand for 20 minutes.
3. Preheat oil in large pot until it reaches 350 degrees F.
4. Fry potatoes until tender and crispy. Remove and drain on paper towels.
5. Dredge fish in batter and place in hot oil. Fry until fish is golden brown. Drain well on paper towels.
6. Before serving, fry potatoes again for 1 to 2 minutes. Serve hot.

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