

Fish and Chips

By Alessandra Ciuffo

Tartar Sauce Ingredients:

- 1 cup mayo
- 1 tbsp fresh dill, finely chopped
- 1 tbsp fresh parsley, finely chopped
- 1/4 cup cornichons (or pickles), roughly chopped
- 1/2 lemon, zested & juiced
- 1 tsp honey
- Salt and pepper, to taste

Fries & Fish Ingredients:

- 1 lb russet potatoes, peeled and chopped into 1 inch wide fries
- 1.5/2lb white fish (such as cod, halibut)
- 1/2 cup rice flour (for dusting)
- 1 cup AP flour
- 1/4 cup rice flour
- 1 tsp baking powder
- 1/2 cup cold beer (anything you like!)
- 1/2 cup cold seltzer
- Salt & pepper
- Frying oil (light tasting, such as vegetable)
- Flakey sea salt, for garnishing
- Lemon wedges, for serving

Steps:

Prep the Fries

1. Bring a large pot of water to a boil. While waiting for the water to boil, peel and cut the potatoes into thick fries (about 1 inch wide). Place the fries in boiling water and cook for 5-8 minutes, until slightly tender but still firm. Remove and place on a paper towel-lined tray or plate.
2. Begin heating frying oil in a large pot or Dutch oven. Once it reaches 350 degrees F, cook the fries in batches (making sure not to overcrowd) for 4-8 minutes. The goal here is to finish cooking the inside of the fries and build the first layer of crust on the exterior without adding color. Remove when there is slight browning on the top and bottom edges.

Make the Tartar Sauce

3. In a medium bowl, combine all the ingredients for the tartar sauce until well combined. Taste and adjust the acidity and salt to preference.

Prep the Fish & Fry

4. Preheat the oven to 150 degrees F. You'll place the fried fish there to keep warm while finishing the fries later. Begin heating the oil to 375 degrees F.
5. Slice the fish into pieces about 4-5 inches long, or season with salt and pepper on both sides, according to preference.
6. Add 1/2 cup of rice flour in a shallow bowl and season with salt and pepper.
7. Combine the flour, 1/4 cup rice flour, salt, and baking powder in a medium bowl. When you are ready to fry, add the cold seltzer and beer (don't add the liquid in advance, as the batter will deflate). Whisk until just well combined. It should have a medium-thin consistency and coat the back of the spoon.
8. In batches, dip the fish into the batter and immediately place it into the hot oil. Cook for 2-4 minutes, then flip and cook for another 3-5 minutes or until the exterior is deep golden brown. Remove from heat, place on a wire rack, and immediately sprinkle with salt. Place the tray in the oven to keep warm while frying the rest.

Finish the Fries & Serve

9. Once this fish is done, raise the heat to 425 degrees F and fry once more in batches until golden brown and crispy. Remove from heat and sprinkle with salt.
10. Serve up the fish and fries while hot with lemon wedges and tartar sauce.

ENJOY!