Fish and Chips Fish

Description

This is the iconic, beloved, comfort food of England: crispy cod or haddock and crunchy French fries with the traditional accompaniments of creamy, briny tartar sauce and malt vinegar.



Summary

Yield: 4
Prep Time: 30 minutes
Category: Seafood
Cuisine: American
Tags: fish

Ingredients

- 3/4 cup mayonaise
- 2 tsp chopped chives
- 2 tsp chopped parsley
- 1 1/2 tsp dijon mustard
- 1 tsp minced gherkins
- 1 tsp minced capers
- 8 cup canola oil
- 1 1/2 cup flour
- 3 1/2 tsp baking powder
- 4 thick cod or haddock fillets
- 1 1/4 cup cold water

Instructions

Make the tartar sauce:
In a small bowl, combine all of the ingredients, adding salt and white pepper to taste. Cover and refrigerate until ready to use, up to 1 day ahead.

In a medium bowl, combine the flour, baking powder, 1 tsp. salt, and the water. It will have the consistency of pancake batter. Put the batter in the refrigerator and use within 20 minutes.

Raise the temperature of the oil to 325°F over medium-high heat.

Pat the fish dry with paper towels and season with 1 tsp. salt and 1/2 tsp. pepper total.

One at a time, dip two of the fillets in the batter and turn to coat well.

Allow excess batter to drip off.

Transfer the fillets to the oil, and fry, flipping once with tongs or a slotted spoon, until crisp and golden-brown, 7 to 8 minutes.

Transfer the fillets to a paper-towel-lined plate to drain and then transfer to the baking sheet in the oven to keep warm.

Let the oil return to 325°F and repeat with the remaining fillets.