

## Classic Fish and Chips

Serves 4-6



2 lbs firm fleshed fish such as cod, halibut, tilapia or haddock.  
Peanut or Canola oil for frying, enough to fill the pot at least 3 inches deep  
3-4 large russet potatoes for 4 people

1 cup all purpose flour plus more for dredging  
¼ cup peanut or grapeseed oil  
1 bottle of your favorite robust beer (I used Sam Adams Boston Lager)  
½ tsp kosher salt  
¼ tsp paprika  
¼ tsp old bay seasoning  
¼ tsp freshly ground pepper  
Tartar Sauce (recipe follows)

### The Batter:

*Makes a generous amount of batter for 2 lbs of fish.*

Whisk the flour with the salt, paprika, old bay and pepper. Add the oil and mix until just combined. Slowly add in the beer, a bit at a time, whisking vigorously, until the batter is the consistency of a thick pancake batter and all the lumps are gone. You will probably need a bit more than half of the bottle of beer. What you do with the other half is completely up to you. I won't tell.

### The Chips (pre-cook):

Scrub, peel (or leave on the peel for a more rustic look) and cut the potatoes into sticks about ½ in wide. Rinse and set aside in a bowl filled with cold water. Heat up the oil to 350 °F in a deep fryer or a dutch oven. Drain and dry off the potatoes very well. Add a handful at a time to the hot oil, moving them around occasionally until they just turn lightly golden, about 5 minutes per batch. Remove and allow drain on paper towels. Set the cooked potatoes aside for now.

### The Fish:

Preheat oven to 225°F. Dry the fish well with paper towels. Cut the fish into 2 or 3 inch pieces. Lightly dredge the pieces in flour and shake off the excess flour. The fish should be lightly dusted. Make sure the oil is back up to 350°F, then dip the fish completely in the batter, letting the excess drip off for a quick second, and then carefully add the battered fish to the oil. Cook only a few pieces at a time until golden brown, about 5 minutes. Remove from the oil and let drain on paper towels. Keep the fish warm on paper towels or a wire rack in the 225° F oven until ready to serve. I promise that the fish stays nice and crispy in the oven, so take your time and return the oil to 350°F between each batch.

### The Chips (Final Cook):

Once all fish is cooked, reheat the oil (yes, the same oil, it'll be fine) to 360° F. Add a few handfuls of the previously cooked fries. Cook for 4- 5 minutes or until brown and crispy. Remove from oil and drain on paper towels. Sprinkle with kosher salt. Repeat until all potatoes are cooked.

### Tartar Sauce

1 cup mayonnaise  
3 tbsp finely minced cornichons (small, sour French pickles) or dill pickles  
1 tbsp finely minced capers  
1 tbsp chopped fresh chives  
1 tbsp chopped fresh parsley  
1 tbsp chopped fresh dill  
1 tbsp lemon juice  
dash of hot sauce, such as Tabasco

Combine all of the ingredients in a bowl, cover and refrigerate for at least an hour before serving.