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.

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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.