

Fish and Chips

Servings - 2

Prep Time - 10 minutes

Cook Time - 20 minutes

Ingredients

- 4 medium potatoes I used a mix of yukon gold and russet
- 4 medium fish fillets cod, haddock and albacore work well
- 1/2 cup + 2 tablespoons flour
- 2 tablespoons cornstarch
- 1/4 teaspoon paprika
- 1/4 teaspoon onion powder
- vegetable oil for frying
- 1/4 teaspoon baking powder
- 1/2 cup very cold beer you may need a little more

Instructions

1. Scrub the potatoes well, then cut into 1/4" thick batons. Dry thoroughly with paper towels and leave them sitting on paper towels to allow the surface of the potatoes to dry out for about 30 minutes. You can skip this step if you're pressed for time, but your potatoes won't turn out as crisp.
2. Mix the flour, cornstarch, paprika, and onion powder in a medium bowl until well combined. Dust each fish fillet with the flour mixture on all sides.
3. Add 1 1/2" of vegetable oil to a heavy bottomed pot and heat to 330 degrees F. Line a 2 wire racks with 2 layers of paper towels each.
4. Fry the potatoes in batches until a light tan color and the edges are just starting to brown. Transfer the fried chips to one prepared rack to drain.
5. When the potatoes are done frying, add the baking powder to the flour mixture and whisk together. Then add the cold beer to the flour mixture and lightly whisk together. It's okay if there are still a few lumps, just make sure you do not overmix the batter or it will end up heavy.
6. Dip the fillets in the batter and fry them in batches. Flip the fillets over with tongs when you see the edges start to turn light brown. Transfer to the second prepared rack as they finish frying.
7. When the fish is done frying, increase the heat of the oil to 375 degrees F. Fry the chips a second time until they are golden brown and crisp. Drain on a rack and sprinkle with salt.
8. Fry the fish a second time at the higher temperature until golden brown. Drain on a rack. Serve the fish and chips with lemon wedges or vinegar.