British Pub Style Fish and Chips



Ingredients:

- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1 ¼ cups pale beer, VERY COLD
- Extra flour for dredging, chilled
- 1 ½ pounds fresh cod, haddock or halibut, cut into 4 pieces and patted dry
- Oil for frying (use beef tallow instead of oil for the best traditional flavor)

For the Chips:

- 4 large Russet potatoes, peeled, sliced, and put in a bowl of cold water until ready to fry
- Salt for sprinkling
- Oil for frying
- Sarsons Malt Vinegar for serving

Method:

1. To Make the Chips, heat the oven to 200° F. Heat the oil in a deep fryer or a large heavy pan or Dutch oven until the temperature reaches 325° F (I use this instant read thermometer).
2. Thoroughly drain the thickly sliced potatoes and blot them with paper towels to remove excess water. Once the oil is 325° F carefully fry the potatoes in small batches to avoid overcrowding, about 2-3 minutes until pale and softened. Use a slotted spoon to remove them from the oil and let them cool to room temperature.
3. Increase the temperature to 375° F. Carefully add the fries again, frying in small batches, until they are golden, another 2-3 minutes. Remove with a slotted spoon, place them on a baking sheet or roasting rack, sprinkle with salt while they're still very hot, and place them in the warmed oven while you're frying the fish.
4. To Make the Fried Fish, combine the flour, baking powder and salt in a large flat bowl. Pour in the cold beer and whisk until smooth (use the batter immediately). In another large flat bowl add some extra flour for dredging.
5. Blot the fish with paper towels to remove excess moisture. Thoroughly dredge all sides of the fish in the flour and shake off the excess.
6. Dip the fish into the beer batter to thoroughly coat all sides, allowing some of the excess batter to drip off (but not too much!) If you prefer an extra thick coating, you can repeat the process of dredging the fish in flour followed by the batter.
7. To Fry the Fish, you can either use a deep fryer or you can use a medium-sized skillet and fill it with oil to a depth of at least an inch. Heat the oil to between 350° F and 375° F, using a candy thermometer. Carefully lower the fish into the oil, waiting a few seconds before releasing it to prevent it from sticking to the bottom. Fry the fish in the deep fryer for 5-8

minutes or until nicely golden. If using a frying pan fry the fish for about 2 minutes on each side or until nicely golden.

8. Remove the fish with a slotted spoon and place onto paper towels for a few seconds and serve immediately with the chips, a sprinkling of quality British malt vinegar.