



Classic Fish and Chips

Savannah · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

Simple fish and chips made with cod fillets and twice-fried fries. Tastes great as is or with malt vinegar, lemon, or tartar sauce.

Ingredients

- 4 large potatoes
- peeled and cut into strips - 1 cup all-purpose flour - 1 teaspoon baking powder - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 cup milk - 1 egg - 1 quart vegetable oil for frying - 1 ½ pounds cod fillets

Instructions

1. Place sliced potatoes in a medium bowl and cover with cold water. Mix flour
2. baking powder
3. salt
4. and pepper together in a separate medium bowl. Add milk and egg; stir until batter is smooth. Let stand for 20 minutes. Meanwhile
5. heat oil in a large pot or electric skillet to 350 degrees F (175 degrees C). Drain and pat dry potatoes. Fry in hot oil until tender
6. about 5 minutes; drain on paper towels. Dredge cod in batter
7. one piece at a time
8. and place in hot oil. Fry fish in batches until golden brown on all sides; drain on paper towels. Monitor oil temperature
9. increasing the heat as needed to maintain 350 degrees F (175 degrees C). Fry potatoes again in hot oil until crisp
10. 1 to 2 minutes; drain on paper towels. Editor's Note: Nutrition data for this recipe includes the full amount of batter ingredients. The actual amount of batter consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
11. ingredient density
12. and specific type of oil used.