Best Ever Crispy Fish and Chips Recipe

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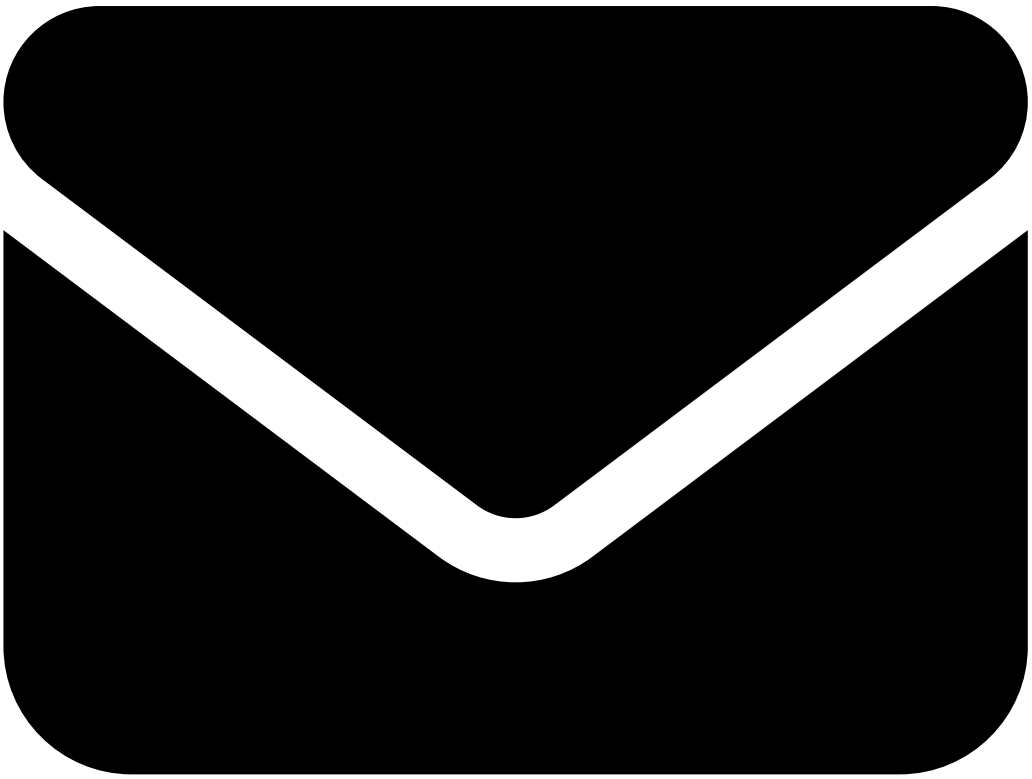




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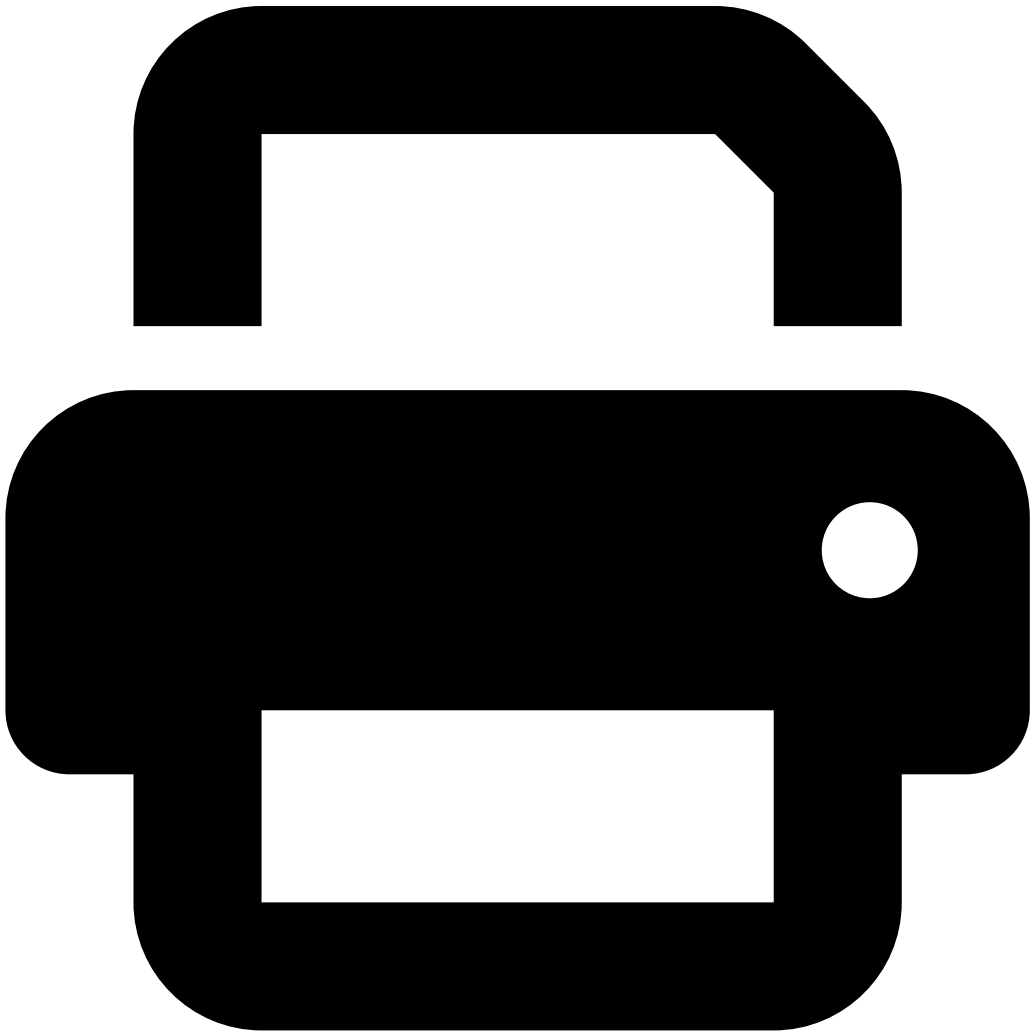

Not Only is this Best Ever Crispy Fish and Chips Recipe delicious, it’s an easy recipe for New England’s favorite dish fish and chips. You don’t have to be from New England for this recipe to become one of your favorites too!
I was always on the look out for a fish and chip recipe like the one we used to get at the local tavern where we lived, in up state New York.

Well friends, I think I found it. Not only is it quick and simple, the batter is prefect. It might just be better than the one I remember in my youth, in up state New York.

In my old recipes I used a non alcoholic beer batter, in this recipe using milk, the crust was light and crispy, not doughy as the beer batter, what really got me excited

the crust stayed on the fish!!!

Things to know about this best ever crispy fish & chips recipe

When making the Best Fish & chips I use olive oil and be sure the oil is at the right temperature before dropping in the fish. If the oil is not hot enough, you end up with a soggy crust. If the oil is too hot, you end up with a burnt crust and under cooked fish. I added cayenne pepper for a subtle kick, if you want more of a kick add 1 tablespoon of Tabasco sauce to the batter, it will watch up your taste buds.

The tartar sauce recipe comes together quickly. to me it taste better if it's refrigerated for a few hours. you can make it the night before.

I made fish sandwiches, with fish I had left over, spread the tartar sauce on a brioche bun, layered it with the fish, topped it with Cole slaw and let me tell you it was delicious, as good as the day before…….ENJOY!!! If you want to try to add more fish to your meal planning try another one of my personal favorites quick and easy creamy salmon piccata

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Crispy beer-style battered cod is paired with golden twice-fried potatoes and tangy homemade tartar sauce for a classic,

satisfying fish and chips dinner.

FOR FISH AND CHIPS

- 1 quart olive oil for frying oil
- 4 russets potatoes
- 1½ lbs Cod
- 1 cup flour
- 1 tsp baking power
- 1 cup milk
- 1 tsp cayenne pepper
- Salt and pepper to taste

FOR TARTAR SAUCE

- 1 cup mayonnaise
- 2 tbsp chopped sweet pickle
- 1 tbsp yellow mustard
- ⅓ cup lemon juice
- salt and pepper

FOR FISH AND CHIPS

1. Peel and cut potatoes into sticks place in ice water
2. Heat oil to 350 degrees
3. Add baking powder and cayenne pepper to flour
4. Whisk egg and milk together
5. Add flour mixture slowly
6. Fry potatoes in hot oil until golden drain on paper towels Salt to taste
7. Salt and pepper fish
8. Dip cod fillet in batter fry until golden

9. Return potatoes to oil to crisp
10. Serve with tartar sauce and lemon wedges

FOR TARTAR SAUCE:

1. Mix all the tartar sauce ingredients