

30-Minute Shrimp Linguine Pasta

30-Minute Shrimp Linguine Pasta

Make this 30 – minute Italian shrimp linguine paste recipe when you want to make an impression on your family and friends. Easy, quick and delicious this is one recipe you'll want to make often!!

This pasta recipe is not complicated , it doesn't have you stressed and exhausted before dinner is served, causing you to lose your appetite. Easy, quick and delicious this Italian Shrimp Linguine is one recipe you'll want to make often!!!

Succulent large shrimp, flavorful sundried tomatoes and mild tasting spinach in a creamy, garlic sauce full of Italian flavors, toss in some linguini for a delicious restaurant quality dinner everyone will love.

Make the sauce up to the point of re-adding the shrimp, you don't want to over cook the shrimp.

If you prep your meal up to this point when it's time to sit at the dinner table guess what ????

You get to join your guest and enjoy the meal you cooked and listen to the raves!!!!

Variations and Substitutions in

This 30-Minute Shrimp Linguine Pasta

In this Italian Shrimp Linguine pasta recipe I used chicken stock you can substitute the stock for white wine.

Another easy variation in this Italian flavored pasta recipe is the paste shape. If you don't like linguine which is a wider spaghetti, then use whatever paste shape you like.

The heavy cream adds richness to this paste recipe, but if you want to go a with a lighter version use whole milk.

And lastly you can use larger 10-12 or 21-25 per Lb. smaller shrimp depending on your lifestyle and taste by adjust the cooking time slightly, 1 to 2 minutes longer for larger shrimp or 1to 2 minutes shorter for smaller Shrimp.

I hope you try this 30-Minute Shrimp Linguine Pasta recipe and the part I like best....Let me know how you liked it!!!!
If you love shrimp pasta dishes as much as I do try my tomato piccata shrimp bucatini

30-Minute Shrimp Linguine Pasta

Serving 4 total time: 30 minutes

Ingredients

- 1 Lb. Linguine cooked el dente
- 1 Lb. large shrimp
- 4 cups chopped spinach
- 4 oz. sun dried tomatoes
- 1 cup grated parmesan cheese
- 1 cup heavy whipping cream
- 1 cup chicken stock
- 1 cup reserved pasta water

- 2 Tbs. chopped garlic
 - 1/2 cup chopped onion
 - 1 Tbs. each chopped Italian parsley, basil, and thyme
 - 2 Tbs. each olive oil and butter
 - Salt and pepper to taste
 - **Instruction**
 - Cook pasta according to package directions reserving 2 cups of the water before draining
 - Salt and pepper shrimp
 - Heat oil and butter to medium heat add the shrimp cook 3 to 5 minutes remove and set aside
 - Add the onion and garlic saute until tender and just beginning to brown
 - Add the sundried tomatoes
 - Add heavy whipping cream, chicken stock and 1 cup of the reserved pasta water
 - Simmer covered 15 minutes or until sauce begins to thicken
 - Add the parmesan and spinach simmer 10 minutes longer
 - Return shrimp to sauce just to heat through
 - Toss cooked Linguine in sauce
 - Top with additional parmesan..... Enjoy!!!!
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Linguini With Seared Scallop

Linguini With Seared Scallops

This Linguini With Seared Scallop recipe is easy and quick. It can be on your table in 30 minutes, and it's the prefect way to show off what a great "home chef" you are.

Simple yet impressive, this scallop pasta recipe is perfect for a quiet date night at home or a louder time with family and friends.

This scallop dinner looks pretty on any table, served on pretty plates or serve it family style in one bowl it's decadent enough for any celebration dinner.

This recipe was inspired by my love of seafood pasta, one of my top restaurant 'luxury' meals, I simplified the recipe for the "home chef". **Things to Know When Making This Linguini With Seared Scallop Recipe**

First thing to know when you make this Linguini With Seared Scallop Recipe is, to get the perfect sear on scallops you saute the scallops in a mixture of butter and olive oil and you don't overcrowd the pan, or you end up with scallops that look boiled.....YIKES!!!!

The butter is the browning agent, the oil keeps the butter from burning, this process produces beautifully seared golden scallops, cooked to perfection.

The second is, Scallops can be expensive, if you add them to pasta, it's an affordable meal you can have on your weekly menu.

Third I don't drink alcohol, so I give you options in all my recipes to use wine or stock, use whatever fits your lifestyle and taste.

One more thing I always have my homemade marinara on hand, if you don't you can use store bought marinara.

And lastly if you make this restaurant quality Linguini With Seared Scallop recipe please leave me a comment and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part!!

Ingredients

- 1 Lbs. linguine
- 1 lb large scallops
- 2 cups chopped spinach
- 1/2 cup chopped onion
- 2 tablespoons chopped garlic
- 2 tablespoons flour
- 1 cup prepared marinara sauce
- 1 cup heavy whipping cream
- 1 cup chicken stock or white wine
- 1 Tbs. each chopped Italian parsley, basil, and thyme
- 2 Tbs. each olive oil and butter

▪ **Instruction**

- Cook pasta according to package directions reserving 1 cup of the pasta water
 - Meanwhile salt, pepper and coat scallops lightly with flour
 - Heat oil and butter to medium high
 - Saute scallops until golden about 3 minutes per side
 - Remove scallops set aside
 - In the same pan saute the onion and garlic until tender and just beginning to brown
 - De glaze pan with chicken stock or white wine
 - Add heavy whipping cream, reserved pasta water and marinara sauce
 - Simmer until sauce thickens about 10 minutes
 - Add spinach, , and herbs last 5 minutes
 - Add Scallops just to heat through
 - Drain pasta toss in sauce
 - Top with seared scallops, parmesan and chopped Italian parsley.....ENJOY!!!!
-

Complete Sheet Pan Salmon Dinner

Complete Sheet Pan Salmon Dinner

This Complete Sheet Pan Salmon Dinner is your answer for an easy quick-cooking dinner that tastes extremely delicious. It's made with few ingredients and in less than 30 minutes.

Tender, juicy, superbly seasoned salmon, crisp tender green beans, and baby new potatoes in a lemon and orange citrus sauce make this complete salmon dinner recipe fancy enough for Saturday date night, and because it's super quick it's perfect for weeknight family dinners too.

While salmon can be pricy, it allows you to serve your family and friends a restaurant quality meal at a fraction of the price, from the comfort of your own kitchen.

And the best part is, this complete salmon dinner is all made in one pan and baked for a hands-free meal everyone loves!!!

3 Ways To Customize This Complete Sheet Pan Salmon Dinner

The first and easy way to customize this complete Sheet pan Salmon Dinner is to change the green beans. This recipe works well with a variety of vegetables.

If you don't like green beans broccoli works in this recipe as well as other vegetables, experiment to find the combination

that fits your lifestyle and taste

Second I used very small new potatoes if you don't have small potatoes cut what potatoes you have into small pieces, for even and quick cooking.

Third I baked this whole dinner in my Cuisinart Toaster oven/air fryer in less than 30 minutes in a sheet pan lined with tin foil for easy clean up!!

Lastly if you made this super easy Salmon recipe please leave me a comment. And please don't forget to tag me on Instagram. I love hearing from you It's my favorite part!!!!

Ingredients

- 4 6oz. Salmon fillet
- 1 lb. small new potatoes
- 1 lb. trimmed green beans
- 2 lemons
- 1 Orange
- 4 Tbs. chopped garlic
- 1 sliced red onion
- 1/4 cup olive oil
- 2 Tbs. each chopped Italian parsley and thyme
- salt and pepper to taste

Instructions

1. Preheat oven to 375
2. Mix the olive oil with the juice and grated rinds of the lemons and orange
3. Add in the garlic, Italian parsley, thyme salt and pepper
4. Divide the dressing in half use half to marinate the salmon and the other half to toss the potatoes and green beans in

5. Marinade the salmon for a few hours or overnight
 6. Cover a 9 X 12 sheet pan with foil
 7. Roast the marinated potatoes and green beans in the preheated oven for 15 minutes
 8. Add the Salmon top with thinly sliced lemons and roast 7 to 10 minutes longer or until salmon is flaky but still opaque in the center
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Spicy Spaghetti Shrimp

Spicy Spaghetti Shrimp

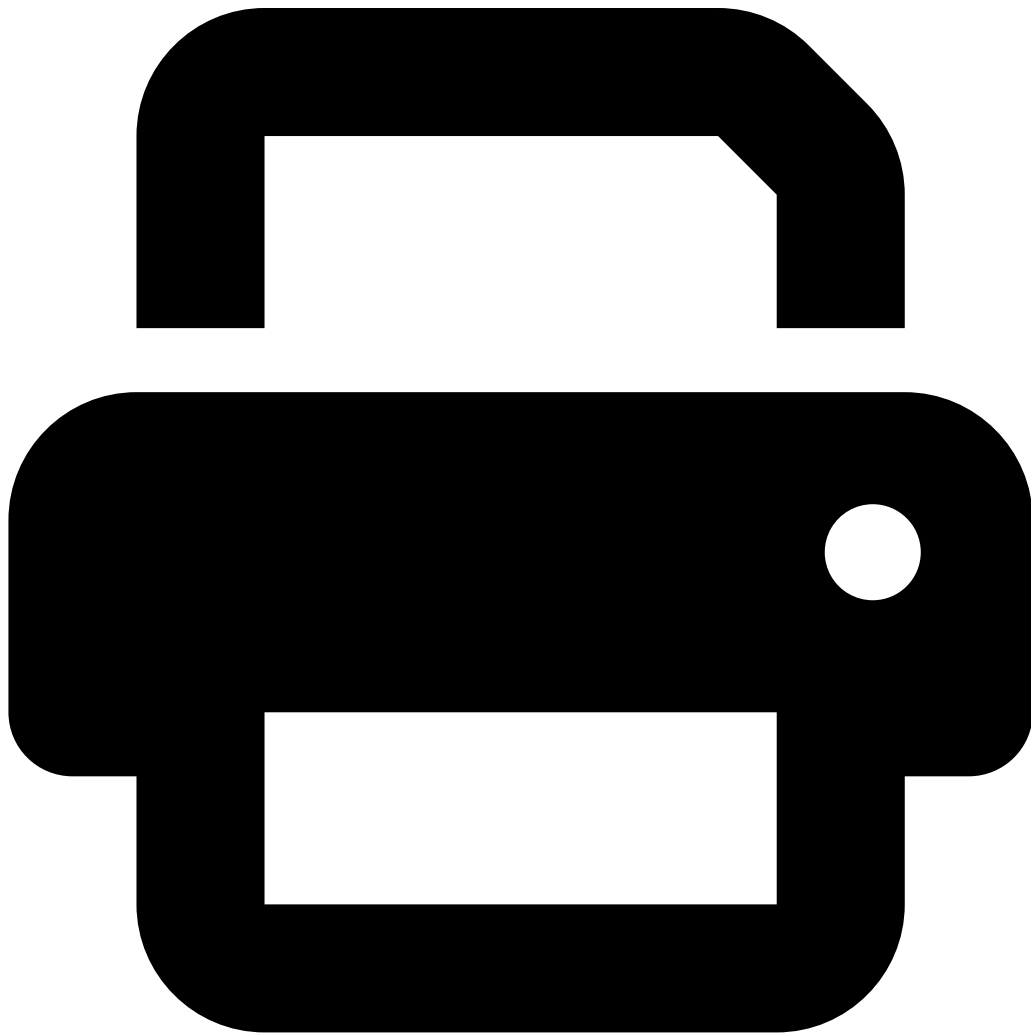
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Transform shrimp into a flavorful date- night worthy dinner with this Spicy Spaghetti Shrimp recipe, in less than 30 minutes!!

Chunky with capers, olives and tomatoes this quick tomato sauce taste much like the familiar puttanesca sauce that is usually served over pasta .

In this easy recipe I used this delicious sauce to coat the shrimp as well as the spaghetti to produce a meal that will have family and friends coming back for seconds.

Why I love this Spicy Shrimp Spaghetti recipe

There are more than a few reasons why I love This Spicy Shrimp Spaghetti recipe.

First and most importantly its easy peasy. It really is one of

those recipes that comes together in less than 30 minutes but your friends and family will think it took much longer, who doesn't like that?

Not only is this recipe easy, this pretty pasta is one my family loves and I love that they eating a healthy meal. If that isn't enough this recipe is affordable when you serve the shrimp sauce over pasta.

If you make this easy recipe please leave me a comment and please don't forget to tag me on Instagram with your creations. I love hearing from you!

Spicy Spaghetti Shrimp



Spaghetti is tossed with tender shrimp, tomatoes, capers, black olives, garlic, and red pepper flakes for a bold, spicy pasta bursting with Mediterranean flavor.

- 1 lb large peeled and deveined shrimp
- $\frac{1}{2}$ lb Spaghetti
- 1 tbsp each olive oil and butter
- 2 tbsp minced garlic
- 1 tbsp dried hot pepper flakes
- 14.5 oz can crushed tomatoes in thick puree
- 2 chopped fresh tomatoes
- 2 tbsp drained capers
- $\frac{1}{2}$ cup pitted chopped black olives
- 1 tbsp each chopped rosemary (Italian parsley and basil)

- Salt and pepper to taste

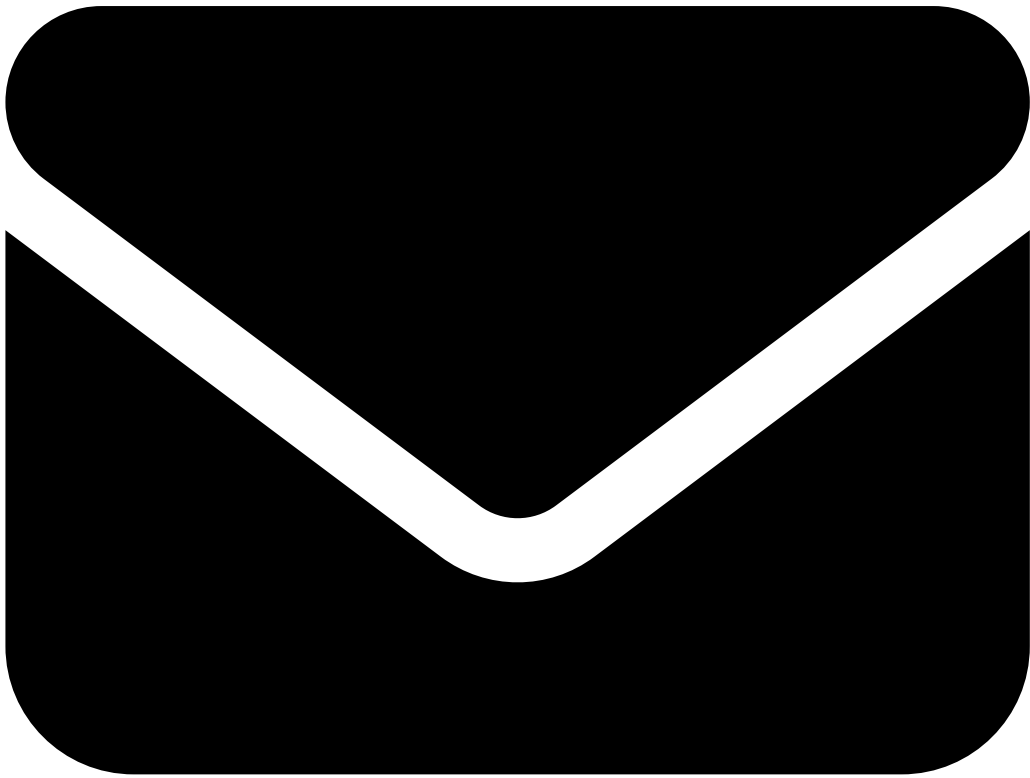
1. Cook pasta according to package directions reserving 1 cup of the water before draining
2. Meanwhile in a large nonstick saute pan heat the oil and butter to medium heat
3. Add the shrimp, garlic, red pepper flakes salt and pepper the shrimp now
4. Sautee stirring occasionally until the shrimp are just done about 5 minutes
5. Remove the shrimp with a slotted spoon and set aside
6. Add the fresh tomatoes, canned tomatoes, reserved pasta water, herbs, capers and olives to the saute pan
7. Simmer covered for 15 minutes
8. Return shrimp to saute pan just to heat through
9. Toss the shrimp with the pasta
10. Sprinkle with additional chopped Italian parsley

Buffalo Langostino Lobster Bruschetta

Buffalo Langostino Lobster Bruschetta

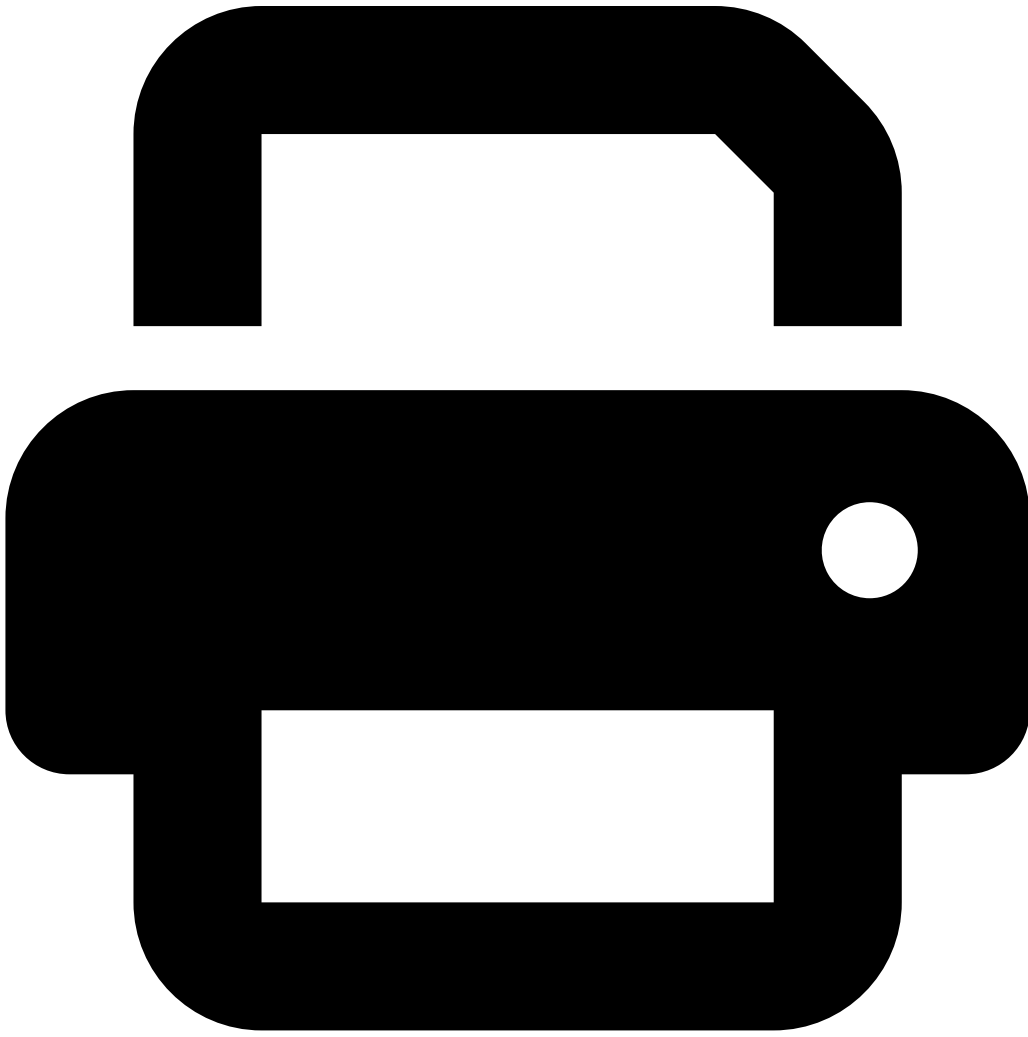
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Don't let the sound of this Buffalo Langostino Lobster Bruschetta intimidate you. It's an easy recipe and affordable too when you use langostino lobster.

Consumers are attracted to using langostino lobster for two main reasons size and cost. The size of the langostino tail is ideal for cooks looking for bite size portions of meat. Moreover the price of langostino lobster is well under half the price of lobster.

As far as am concerned, they taste and eat pretty much the same and are prefect in this bruschetta recipe.

Langostino lobster is an affordable alternative to higher priced shellfish, and can be used in any recipe that calls for lobster, shrimp or crab.

How To Make This Buffalo Langostino Lobster Bruschetta

Start making this Buffalo Langostino Lobster Bruschetta by first toasting some really good crusty Italian bread spread with some really good pesto store bought or homemade. Next simmer the butter and Franks Hot sauce on low heat, stirring constantly.

Third you can prepare the topping ahead of time and assemble the bruschetta just before serving. This is a delicious recipe made more affordable by using less expensive Langostino Lobster.

I hope you try it and please don't forget to leave me a command. I love hearing from you it's my favorite part!!!

Buffalo Langostino Lobster Bruschetta



Crispy pesto-toasted bread is topped with spicy Buffalo langostino lobster and a fresh celery slaw with Gorgonzola, carrots, radishes, and lemon.

- 8 slices crusty Italian bread
- 1 cup prepared pesto sauce
- $\frac{1}{2}$ lb langostino lobster meat
- 1 cup Frank's Hot sauce

- $\frac{1}{2}$ stick butter
- 1 cup crumbled gorgonzola cheese
- 1 grated carrot
- 1 stalk thinly sliced celery
- 1 bunch thinly sliced radishes
- $\frac{1}{2}$ small dice red onion
- 1 tbsp chopped garlic
- Juice from one lemon
- 1 tbsp chopped Italian parsley
- Salt and pepper to taste

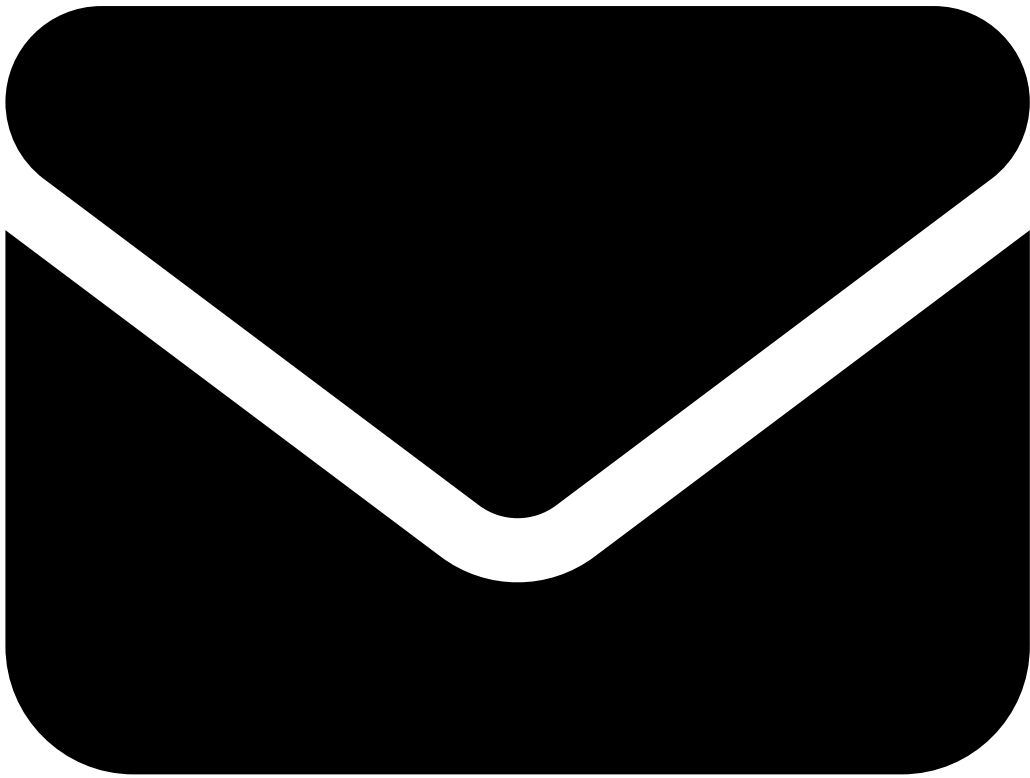
1. Spread the bread with the pesto sauce toast until golden brown
2. Meanwhile in a medium saute pan heat the butter to medium high
3. Add the Garlic saute until tender and just beginning to brown
4. Add the hot sauce simmer until the sauce thickens slightly about 5 minutes
5. Add the lobster simmer 5 minutes more
6. Make the celery slaw by mixing the celery, carrot, radishes, Italian parsley, gorgonzola and lemon juice
7. Mix the buffalo lobster with the celery slaw
8. Top the toasted pesto bread with the lobster mixture

Arrabiata Lobster Sauce Spaghetti

Arrabiata Lobster Sauce Spaghetti

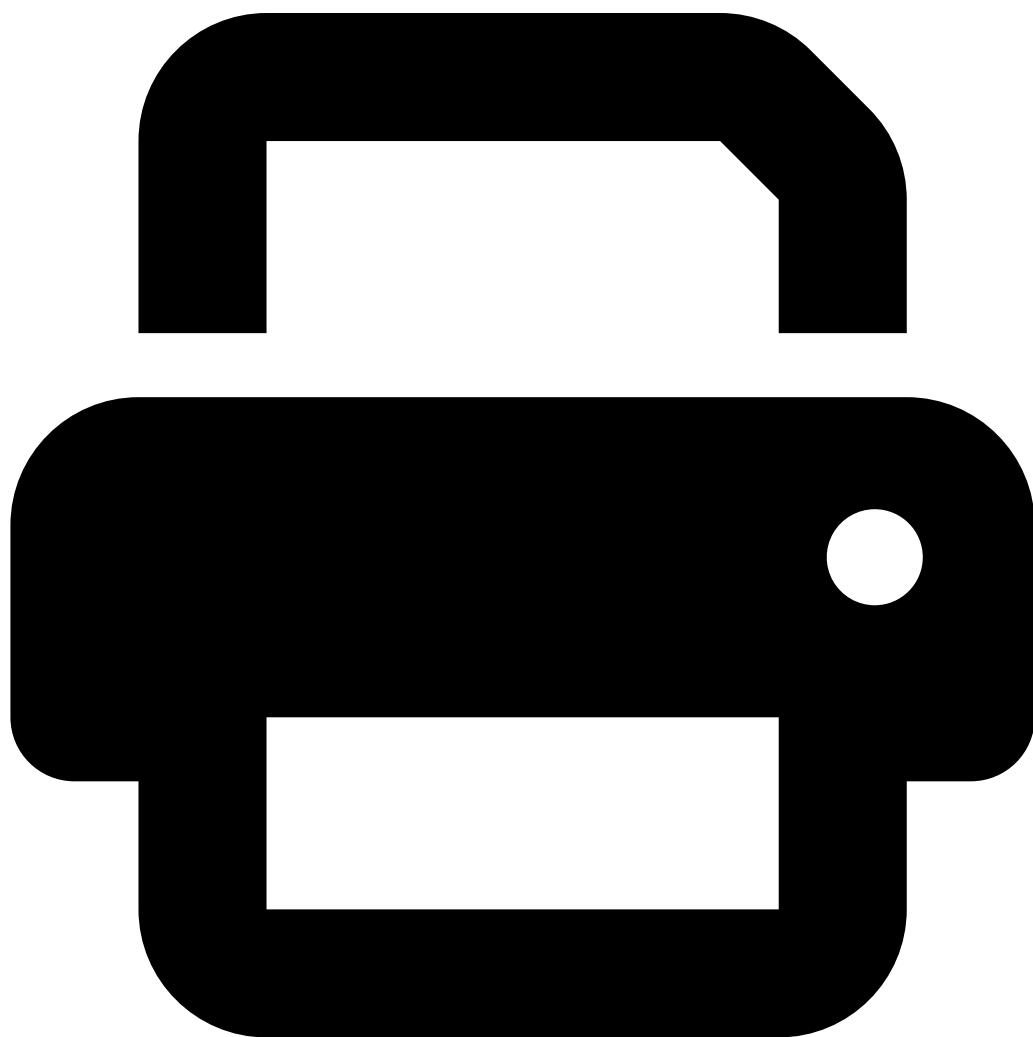
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Happy New Year my friends wishing you a new year with new blessings!!! My first post of 2021 starts with this decant Arrabiata

Lobster Sauce Spaghetti recipe. Arrabiata means angry in Italian, well there's nothing to be angry about with this recipe.

In fact this recipe is going to make you and your family real happy. Succulent lobster meat, in a spicy tomato sauce full of Italian flavors tossed with one of my family's favorite pasta shape spaghetti!!!!

Lobster can be pricy, using it in a sauce makes it more affordable, and that makes this recipe you will want to make often.

Tips when making Arrabiata Lobster Sauce Spaghetti

Tip number one when making this Arrabiata Lobster Sauce Spaghetti recipe since the sauce is mostly tomatoes the tomatoes you use is important.

I found the tomato products from San Marzano the best, not only in this recipe but in all my tomato based sauces.

Secondly, I used four previously frozen Maine Lobster tails unshelled them and cut them into even pieces for even cooking.

And third if you want an alternative to frozen Maine Lobster Tails you can use canned Maine Lobster. One more thing you can adjust the level of heat, if you like less or more spice adjust the hot pepper flakes.

And lastly if you make this delicious Arrabiata Lobster Sauce Spaghetti recipe, please leave me a comment. I love hearing from you it's my favorite part

Arrabbiata Lobster Sauce Spaghetti



Spaghetti is tossed with tender lobster, tomatoes, spinach, garlic, and herbs in a bold, spicy Arrabbiata sauce for a flavorful Italian seafood pasta.

- 1 lb. spaghetti

- 1 lb. lobster meat
- 2 cups chopped spinach
- 14.5 oz chopped tomatoes (2 of these)
- 14.5 oz tomato sauce
- 1 cup reserved pasta water
- 1 chopped yellow onion
- 3 tbsp chopped garlic
- 2 tbsp each olive oil and butter
- 3 tbsp hot pepper flakes
- 2 bay leaves
- 1/2 bunch each chopped Italian parsley and basil
- Salt and pepper to taste

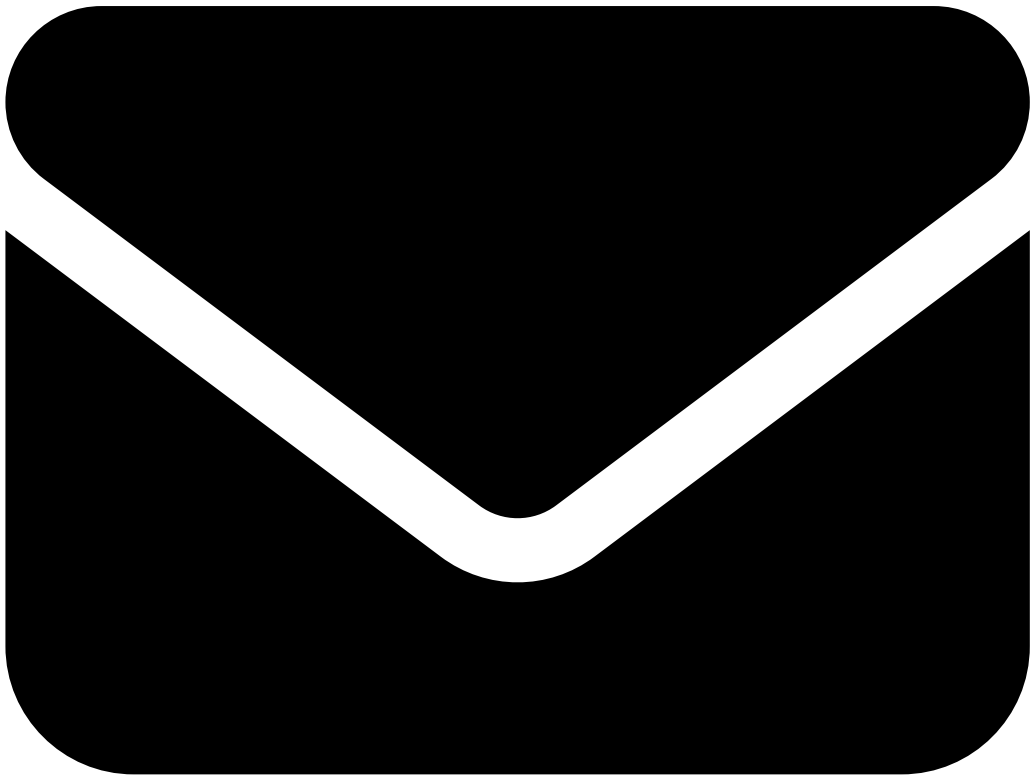
1. Cook spaghetti according to package directions reserving 1 cup of the water before draining
 2. Meanwhile in a large deep saute pan bring the oil and butter to medium heat
 3. Add the onion and garlic saute until tender and just beginning to brown
 4. Add the red pepper flakes saute until fragrant
 5. Add the tomatoes, water and bay leaves salt and pepper now
 6. Simmer covered for 45 minutes
 7. Add the lobster, chopped spinach and herbs simmer until lobster is cooked through about 5 to 7 minutes
 8. Toss Spaghetti into the sauce adjust seasonings sprinkle with additional Italian parsley and basil
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Easy Roasted Lobster

Easy Roasted Lobster

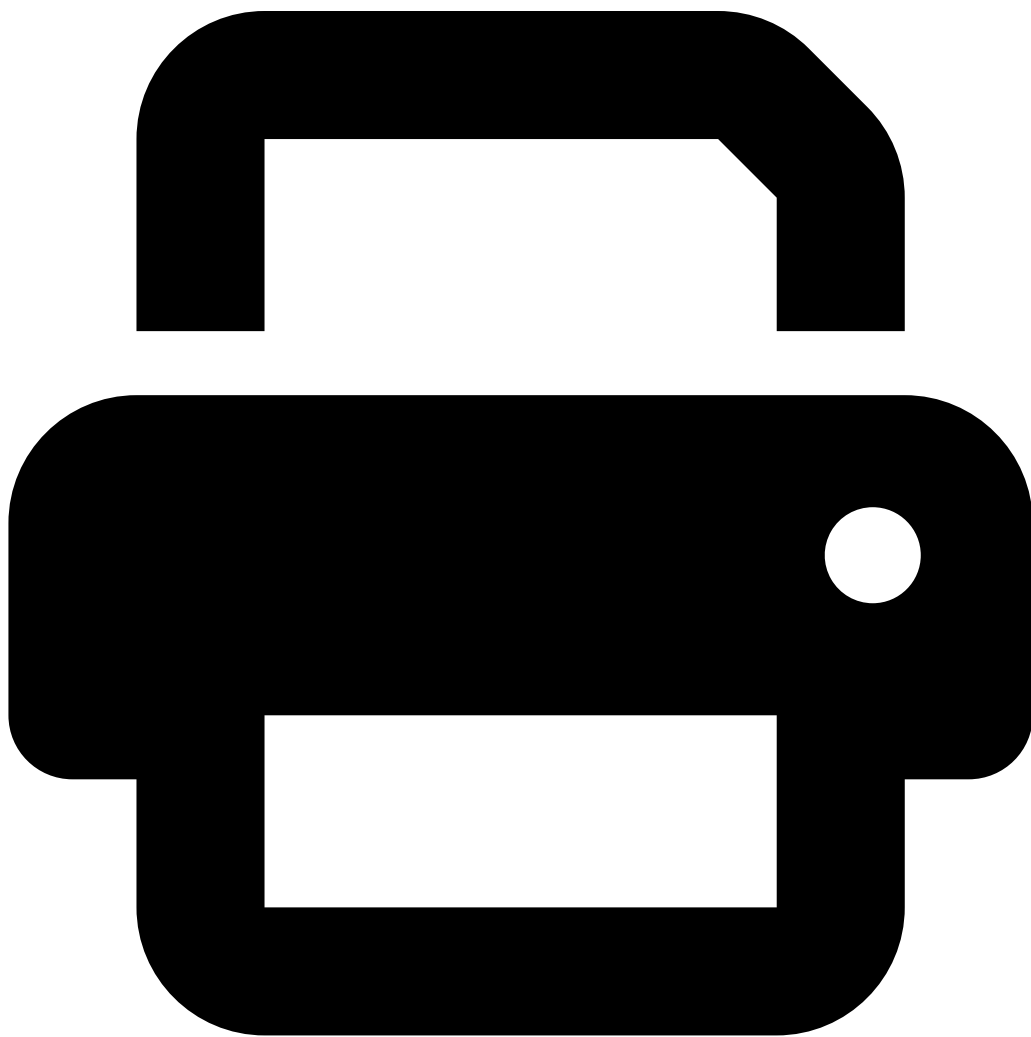
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You won't believe how easy this Easy Roasted Lobster recipe is. Few ingredients and few steps will leave you wanting to make it more often.

Sure lobster is a decant meal and can be pricey, but if you want to impress family and friends this is the meal to make this holiday season.

If you want to stretch the lobster further you can serve it along with a side of freshly butter pasta for a unforgettable meal everyone will love !!!!!

What Kind of Lobster to use In this Easy roasted Lobster Recipe

I used frozen Maine lobsters for this Easy Roasted lobster recipe. There are two main groups of lobsters clawed lobsters and spiny or rock lobster.

The difference between the two??? Maine lobsters are found not only in Maine, but also else where on the cold North Atlantic coast, as well as the Canada coast.

Red lobster buys live Maine lobsters tails, which is how they are almost always sold.

Rock lobsters are found in warmer waters and they don't have large edible claws like the Maine Lobster, but only tiny claws, which don't have any edible meat.

This is why rock lobsters only come in tails.

Red lobster buys Rock lobster tails frozen which is how they are usually purchased. That's what I used in this Easy Roasted Lobster recipe.

This is a restaurant quality recipe that is easy and delicious, if you make it please leave me a comment, and please don't forget to tag me on Instagram with your creations. I love hearing from you!!!!

Easy Roasted Lobster



Tender lobster tails are roasted with garlic, butter, lemon, and fresh parsley for an easy, elegant seafood dish served with extra melted butter for dipping.

- 5 oz. lobster tails (4 of these)
- $\frac{1}{4}$ cup melted butter

- 1 tbsp finely chopped garlic
- 2 tbsp chopped Italian parsley
- 2 tbsp lemon juice

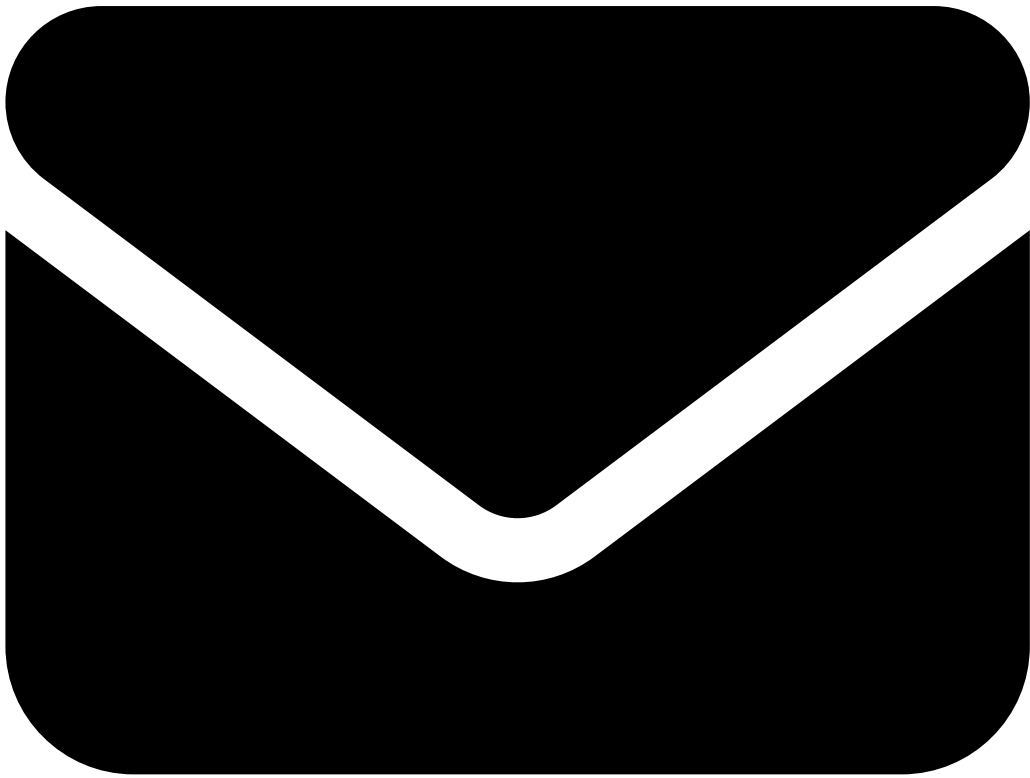
1. Defrost Lobster tails if frozen cut in half and pat dry
2. Melt butter mix in the rest of ingredients
3. Brush the lobster tails with the melted butter reserving the left over for dipping
4. Roast the lobster 7 to 10 minutes
5. Serve with lemon wedges and melted butter sprinkle with additional Italian parsley

Sheet Pan Baked Cod

Sheet Pan Baked Cod

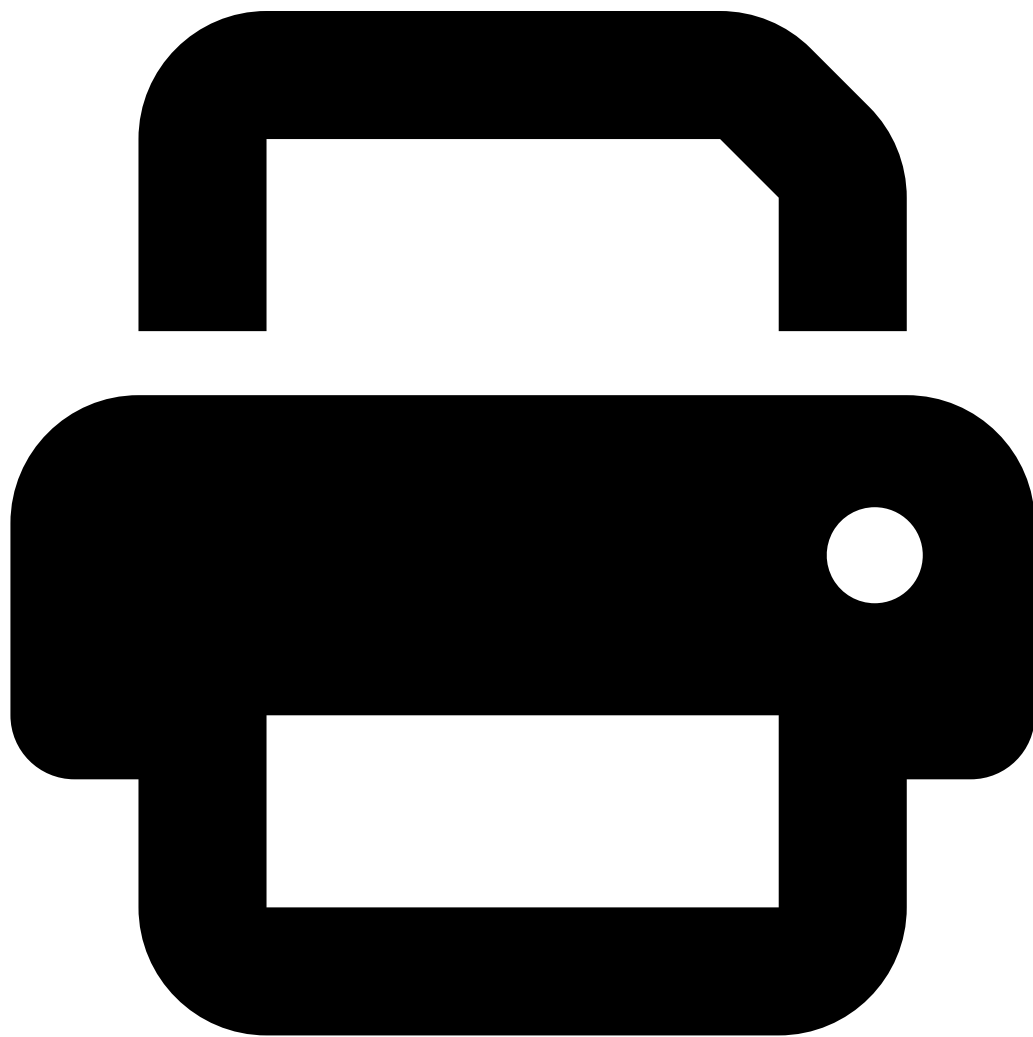
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If you like easy, your going to love this Sheet Pan Baked Cod. Not only is it easy it's delicious, quick and you only need one pan.

Fresh off the boat Alaskan Cod, crisp asparagus covered in a creamy, lemony sauce make this restaurant quality meal a family favorite and it's decadent enough for Saturday night dinner with friends.

Why I love this Sheet Pan Baked Cod Recipe

It's the time of year that I really lean towards easy recipes. This Sheet Pan Baked Cod recipe is not only easy , it's customizable too!!

I used Alaskan Cod, but any firm white fish works in this recipe. And if you don't like asparagus broccoli is delicious

with fish.

What's not to love about a recipe that's, healthy, easy, delicious and customizable to fit your lifestyle and taste?

If that wasn't enough for me to love this recipe, here's another I baked this Sheet pan Cod in my Cuisinart toaster oven/ air fryer.

I've said it before and I'll say it again the most used appliance in my kitchen is my Toaster oven/ air fryer. I don't like turning on my large ovens for small bakes and I rarely deep fry anymore.

If you make this please leave me a comment and please don't forget to tag me on Instagram with your creations. I love hearing from you that's my favorite part.

Sheet Pan Baked Cod



Tender cod and asparagus are baked in a creamy lemon sauce with garlic, shallots, and fresh herbs for an easy, bright, and flavorful seafood dinner.

- 1 lb Alaskan Cod
- 1 bunch trimmed asparagus
- $\frac{1}{2}$ stick butter
- 1 cup heavy cream
- 1 Juice from 2 lemons

- 1 tbsp lemon rind
- 1 tbsp chopped garlic
- 2 tbsp chopped shallots
- 1 tbsp each chopped sage and Italian parsley
- salt and pepper to taste

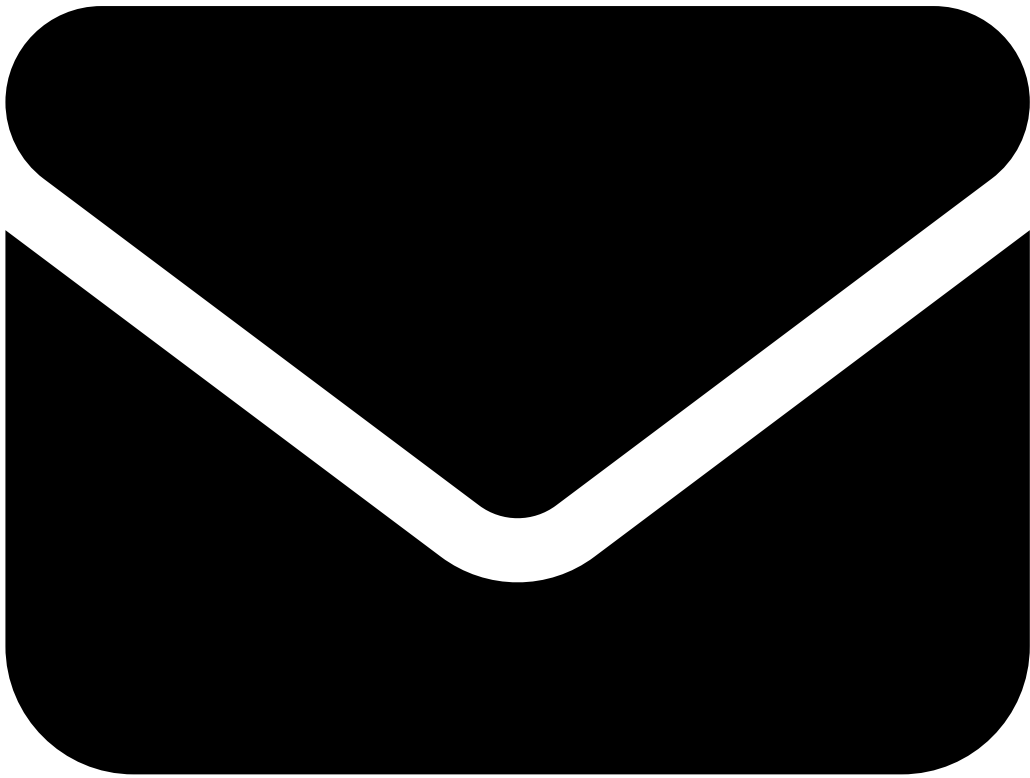
1. Preheat oven to 375°
2. Salt and pepper the fish and asparagus
3. Meanwhile in a small saucepan make the sauce
4. Melt the butter over medium low heat, add the garlic, shallots, and sage saute until tender and just beginning to brown
5. Add the cream, lemon juice and rind
6. Simmer until sauce thickens about 10 minutes
7. Place the Cod and Asparagus on a sheet pan pour the lemon sauce over it
8. Bake in a preheated oven for 15 minutes
9. Sprinkle with chopped Italian parsley serve with lemon slices

Easy Tuna Puttanesca Spaghetti

Easy Tuna Puttanesca Spaghetti

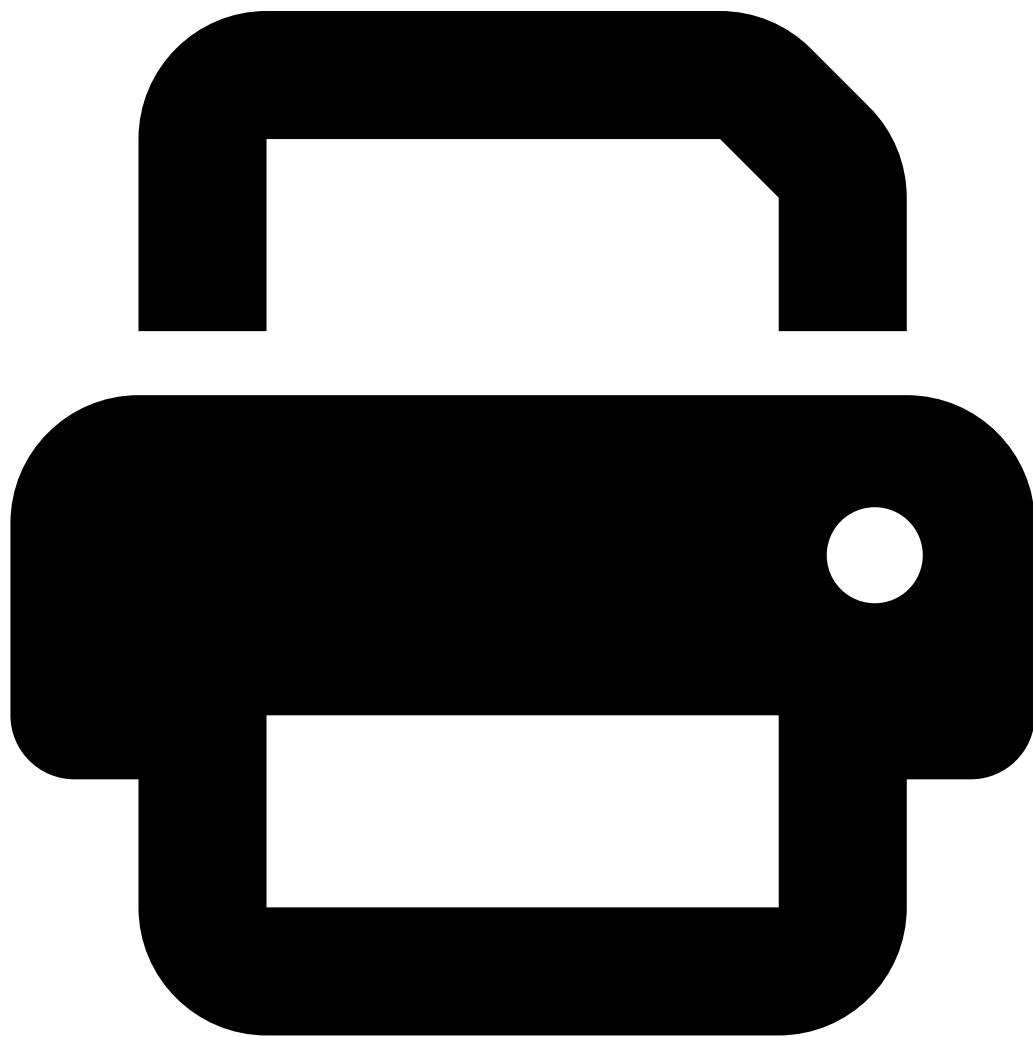
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This easy Tuna Puttanesca Spaghetti is a fast and flavorful Italian pasta recipe perfect for busy weeknights. Made with pantry staples like canned tuna, anchovies, olives, and capers, this classic puttanesca sauce comes together in under 30 minutes.

Puttanesca has a rich and colorful history—said to be created by Italian prostitutes to lure customers with its irresistible aroma. Whether legend or truth, this spicy, briny sauce still draws everyone to the kitchen today.

Cooked in one deep sauté pan and tossed with spaghetti, this tuna pasta is a bold, satisfying dish full of robust Mediterranean flavor.

Things to know about this Easy Tuna

Puttanesca spaghetti recipe

I used spaghetti for this dish, but feel free to choose any pasta that fits your lifestyle and taste—long or short shapes both work beautifully. If the sauce feels a little dry, just add more pasta water. That starchy liquid not only adds body, but acts as a natural thickener that binds everything together.

For the olives, I went with kalamata because I love their bold, briny flavor. Growing up, my mother used olives from our family farm in Tuscany. She cured them the traditional way—soaking them in a salt water solution and changing it every few days for weeks until the bitterness was gone. They transformed from glossy purple to wrinkled and rich, then were marinated in olive oil, garlic, orange peel, and red pepper flakes. Time-consuming, yes—but unforgettable in flavor.

So for this simple sauce, don't skip out on the quality olives—they're key to the depth of flavor in this rustic, vibrant dish.

I hope you give this recipe a try, and the part I love most? Hearing what you think! Enjoy a little restaurant-style cooking in your own kitchen—and don't forget to tag me on Instagram so I can see your delicious creations!

Easy Tuna Puttanesca Spaghetti



Spaghetti is tossed with tuna, anchovies, tomatoes, capers, and Kalamata olives in a bold, savory sauce finished with fresh Italian herbs.

- $\frac{1}{2}$ lb Spaghetti pasta cooked according to package direction reserving 2 cups of the water before draining
- 1 small chopped onion
- 1 tbsp minced garlic
- 4 anchovy fillets
- 2 cans albacore tuna in olive oil
- $\frac{1}{2}$ cup capers
- 1 cup chopped kalamata olives
- 15 oz can chopped tomatoes
- 15 oz tomato sauce
- 1 cup reserved pasta water
- 1 tbsp each chopped Italian parsley, basil, thyme and red pepper flakes
- 2 tbsp each olive oil and butter

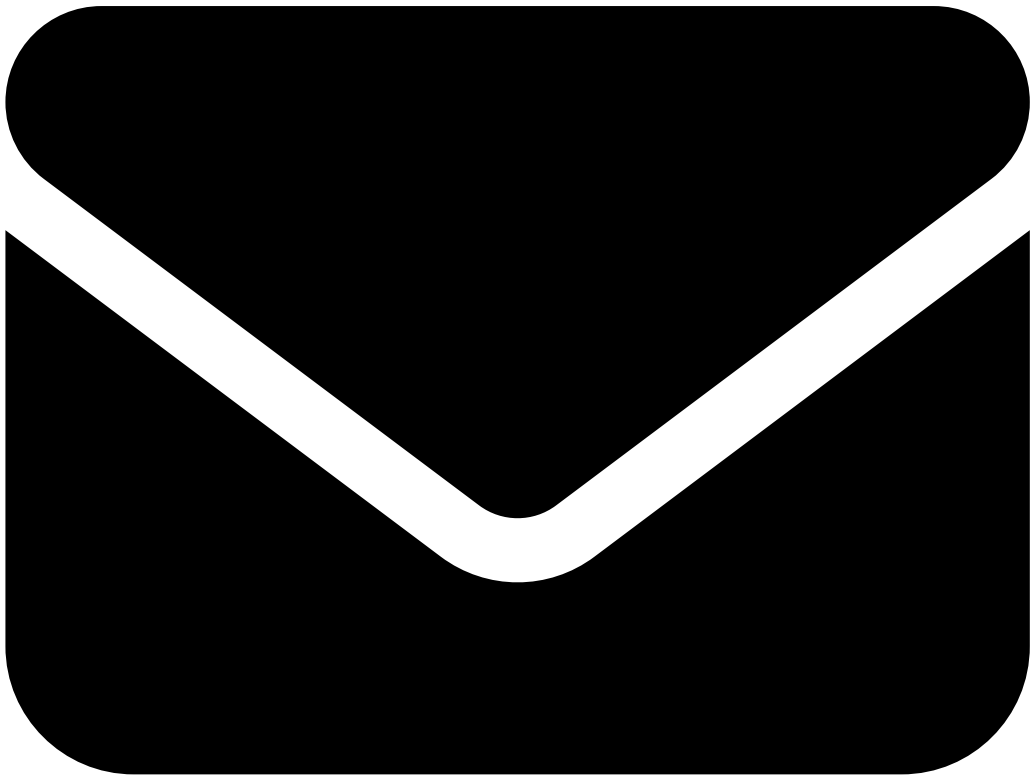
1. Cook pasta according to package directions reserving 1 cup pasta water
2. Mean while prepare your sauce by heating oil and butter in a large deep saute pan, add onion and garlic, cook until tender and just begining to brown
3. Add the anchovy fillets stir until anchovies disintegrate, then add both cans of tomatoes not drained and reserved pasta water.
4. Simmer covered for 20 minutes, add the Tuna, olives, spinach, capers, red pepper flecks and herbs, simmer 10 minutes longer
5. Always salt and pepper to taste
6. Toss with the drained spaghetti pasta

Best Ever Crispy Fish and Chips Recipe

Best Ever Crispy Fish and Chips Recipe

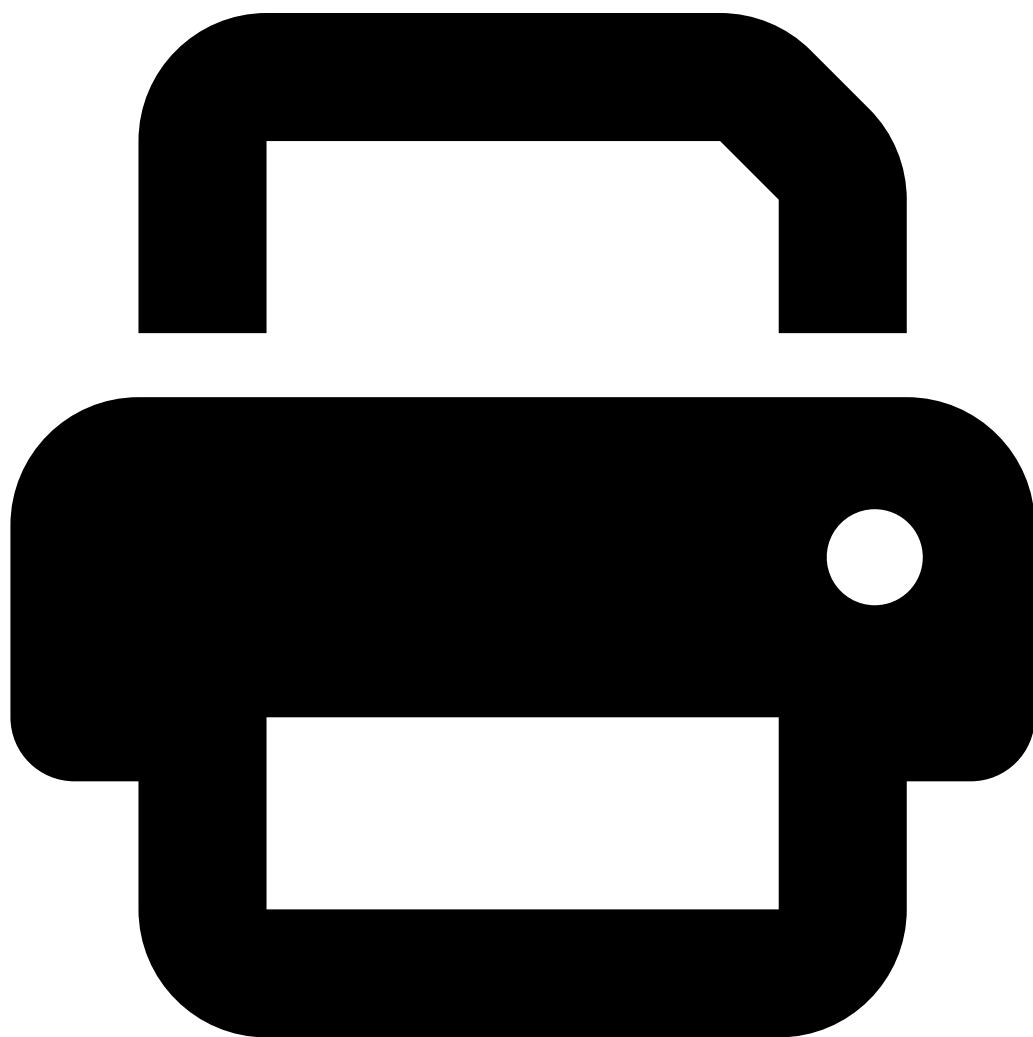
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Not Only is this Best Ever Crispy Fish and Chips Recipe delicious, it's an easy recipe for New England's favorite dish fish and chips. You don't have to be from New England for this recipe to become one of your favorites too!

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

Best Ever Crispy Fish and Chips Recipe



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