

Fish'n Chips with Chef Jason Hicks

Jason Hicks shares one of his signature dishes from his own neck of the woods. He starts with the freshest sustainable seafood; a beautiful piece of Chatam Cod. There is no doubt that is one of the reasons his fish'n chip recipe is one of the best!

SERVINGS: 2 | **PREP:** 20 minutes | **COOK TIME:** 10 minutes | **TOTAL TIME:** 30 minutes

INGREDIENTS

4 Cups Vegetable Oil Or Beef Fat (Enough To Cover Fish And Chips)

2 Idaho Potatoes (Lareg Size; Cut Into Thick Strips)

1 Pound Chatam Cod (Or Other Local Sustainable Cod)

1 1/2 Cup Cake Flour

1 1/2 Cup All Purpose Flour (Sifted)

1 Ounce Baking Powder

1 Ounce salt

1/2 Ounce sugar

1 Pint Beer

INSTRUCTIONS

Prepare potato chips:

Peel the potatoes and cut them into thick sticks (see video for size) and set aside.

Heat 3-inches of oil to 325 degrees in a deep pot.

Put the potatoes in the oil. Fry the chips for 2 to 3 minutes; they should not be crisp or fully cooked at this point.

Remove the chips with a spider strainer or slotted spoon, to a paper towel-lined platter to drain.

Crank the oil temperature up to 375 degrees F.

Meanwhile, clean and cut cod in half or three pieces(see video for sizing)

Pat dry. Set aside.

Batter:

Whisk all the dry ingredients together and then add all the wet ingredients just before serving so the batter stays nice and aerated because of the bubbles in the beer and the water.

*Mixing it too soon will make the batter heavy rather than light.

Spread some flour on a plate. Dredge the fish pieces in the flour and then dip them into the batter, letting the excess drip off.

Carefully submerge in the hot oil and carefully wave the battered fish into the bubbling oil before dropping in. Fry the fish and chips for 4 to 5 minutes until crispy and brown.

Remove with slotted spoon and set on paper towel.

Add chips back to the oil for another 4-5 minutes until golden brown.

Remove with slotted spoon and set on paper towel.

Plate up. (see video to follow Jason's presentation)

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