



Salt and Vinegar Fish & Chips

A tangy twist on classic fish and chips

INGREDIENTS

Salt & Vinegar:

1 tbsp. (20 g) malt vinegar powder

½ tbsp. (10 g) salt

8 oz. (227 g) E11

Breaded cod:

1 lb. cod - 2 oz. (454 g) pieces

1 cup (237 ml) lager

1 cup (140 g) flour

2 eggs

4 cups (561 g) panko

1 tbsp. (20 g) salt

1 tbsp. (20 g) pepper

DIRECTIONS

<u>Salt & Vinegar:</u>

Cook fries to manufacturer's directions.

Whisk together vinegar powder and salt until well combined.

Sprinkle on fresh fries - taste and adjust as needed.

<u>Breaded cod:</u>

Whisk beer, flour and egg together to form a batter.

Combine panko with seasoning.

Dip fish into batter and then press into panko until well coated.

Fry at 350F for 2-3 minutes or until golden brown.

Cook the Lamb Weston® Supreme (E02) to the manufacturer's directions.

Yield

3 portion