



Fish n' Chips with Sumac Salt

Beer-battered cod and steak cut "chips" tossed in sumac salt. Served with tarter sauce and a lemon wedge.

DIRECTIONS

Season the flour with the garlic powder, zest, salt and pepper. Mix together until well blended. Add beer and club soda and whisk until a batter forms. Batter should be thick, so add club soda in stages. Set fryer to 350° F. Dip portioned fish in batter twice until well covered. Gently place fish directly into oil - be careful not to place too forcefully as batter will not adhere. Fry for 5-6 mins until golden brown. Prepare one pouch of Lamb Weston® Rusettes® Steak Cut Fries (02094) according to manufacturer's directions. Toss fries with sumac salt and plate with fish, lemon wedges, tarter sauce and parsley.

YIELD

1 portion

INGREDIENTS

4 oz. Lamb Weston® Rusettes® Steak Cut Fries (02094)
1 gal. all-purpose flour
3 oz. garlic powder
3 oz. lemon zest
3 oz. salt & pepper
4 ea light beer
8 cups club soda
6 oz. cod, portioned into
2 ea lemon wedges
.25 Sumac Salt (See recipe here)
2 oz. Tarter sauce
1 parsley sprig