



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.

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

DIRECTIONS

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

Yield

1 portion