



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