



Classic British Fish & Chips ~ Twice Fried Chips/Fries Recipe

TWICE FRIED CHIPS

- 3 large Russet potatoes cut into wedges
- 2 tb apple cider vinegar
- 1.5 L water
- 1.5 L vegetable oil
- Kosher salt to taste

METHOD:

1. Rinse the potatoes under cold water.
2. Then store in your fridge for 2 hours or overnight with ACV.
3. Heat a stainless steel stock pot with oil to 275 degree F.
4. Drain liquid, pat chip dry.
5. Working in batches, blanch the chips for 10 minutes.
6. Allow to cool.
7. Turn heat of oil up to 350.
8. Flash fry the potatoes for 3-4 minutes, until golden brown.
9. Season with Kosher salt.
10. Reserve oil.

BEER BATTERED FISH

- 3 piece frozen haddock or any mild white fish
- 2 cups self-rising flour.
- ½ cup all purpose flour
- 1 ts baking soda
- 2 cup lager
- Kosher salt to taste.
- (use same oil for the chips)

METHOD:

1. Thaw the fish in your fridge overnight, cut into smaller pieces.
2. Sprinkle salt over the flesh to draw out any excess liquid, then pat dry after 30 minutes.
3. Mix the flour and baking soda. Store in a mixing bowl in the fridge for 30 minutes before use.
4. Whisk in beer to create a batter in similar consistency to heave cream.
5. Heat oil in stock pot (from your chips) to 350 F.
6. Coat the fish with AP flour.
7. Then dredge in batter.
8. Slowly add the fish to the oil. Cook for 2.5 minutes, then flip.
9. Season with salt.
10. Repeat for each fish.

RED CABBAGE SLAW



- ½ red cabbage, shredded
- 1 carrot shredded
- 2 sprigs tarragon, hand torn.
- ¼ cup apple cider vinegar
- 1/3 cup EVOO
- 2 tb sugar
- 1 tb kosher salt
- 1 tb Dijon mustard
- 1 tb liquid honey

METHOD:

1. Dissolve the sugar and salt into the liquid.
2. Add mustard and honey, mix well.
3. Add vegetables, mix well.
4. Cover and store in the fridge for 2 hours before serving.