

## (ROSEMARY BEER BATTERED) FISH + (HERB BAKED) CHIPS, GARLIC LEMON REMOULADE

### INGREDIENTS

#### For the Chips

3 large russet potatoes, washed and dried  
2 tablespoons canola oil  
1 teaspoon sea salt  
2 tablespoons chopped rosemary

#### For the Fish

3/4 cup + 1/2 cup all purpose flour (one measurement for batter, one for dredging)  
1/2 cup + 1/2 cup yellow cornmeal (one measurement for batter, one for dredging)  
1 tablespoon + 1 tablespoon chopped rosemary (one measurement for batter, one for dredging)  
1 teaspoon baking powder  
10 ounces light beer  
1 pound cod, cut into 4 inch pieces  
1 teaspoon garlic powder  
1/2 teaspoon cayenne pepper  
salt and pepper  
canola oil for frying

#### For the Remoulade

1/2 cup mayonnaise  
1/2 tablespoon dijon mustard  
2 tablespoons dill relish (or one dill pickle, finely chopped)  
2 small cloves garlic, finely minced  
1 tablespoon chopped parsley  
juice of half a lemon  
1/4 teaspoon red pepper flakes  
salt and pepper

### DIRECTIONS

Timing is everything on this, so I would make the remoulade first as it can sit for a while to have the flavors meld. Then I would make the chips, and while they are in the oven, I would fry the fish.

The remoulade is very simple. Merely combine the eight ingredients in a small work bowl. Refrigerate until ready to serve.

Prepare your potatoes. Preheat oven to 400F. Line a baking sheet with silpat or parchment paper. Spiralize\* the potatoes using the blade with the larger triangles. Using scissors or a knife cut the potato "strings" into smaller bite-sized fries. In a large bowl, gently coat with the canola oil. Spread out over a two baking sheets. Sprinkle with sea salt. Bake for 15 minutes. Remove from oven, flip fries as gently as you can. Some fries may stick or have already crisped up. Sprinkle with the chopped rosemary and after rotating the pans, return to the oven. Bake for another 8-10 minutes.

During the first 15 minutes that the potatoes are baking, start the fish. Prepare the batter first by combining 3/4 cup all purpose flour, 1/2 cup yellow cornmeal, 1 tablespoon rosemary, baking powder and beer in a bowl and whisking together until smooth. Rinse and pat dry the cod pieces. Season with salt, pepper, garlic powder and cayenne on both sides. Combine the remaining all purpose flour, cornmeal and rosemary in a shallow plate. Pour enough oil into a large pot or dutch oven until it comes up the sides by about 2 inches and heat up over medium heat. The oil should be at 3560F on your candy or instant read thermometer.

During the last 8-10 minutes that the potatoes are cooking, it's time to fry the fish. Once the oil is hot, dredge the fish pieces in the flour mixture then dip in the batter letting the excess drop off before placing into the hot oil.

Fry for about 2 minutes per side until golden brown. Drain on a paper towel lined plate then transfer to a wire rack. Repeat with remaining fish pieces making sure not to crowd the pot and bring down the temperature of the oil. About 2-3 pieces at a time is best.

Everything should be served within a few minutes of completion, not too hot that you burn your mouth but you don't want either the fish or the chips to sog out on you.

\*Don't have one of those spiral cutters? These directions will work just as well as "match stick fries". Just cut them to approximately 1/3 inch.