

COD FISH AND CHIPS WITH HOMEMADE TARTAR SAUCE:

Yield: Makes 2-4 servings

INGREDIENTS

BEER BATTER:

3/4 cup all-purpose flour
2 teaspoons baking powder
1 whole egg
1 cup very cold beer
Pinch of salt
Pinch of cayenne

In a large bowl combine all the above ingredients together and let sit 1 hour covered.

FISH:

1 cup vegetable oil
4 (5-inch) cod fillets

PREPARATION

Heat oil in a high sided sauté pan to about 350 degrees. Pat dry the cod fillets and coat evenly with the beer batter. Fry fillets in the hot oil until golden brown on both sides. Drain on paper towels. Serve hot with a generous amount of tartar sauce.

TARTAR SAUCE:

1/2 cup chopped cornichons
1/4 cup chopped capers
3 medium shallots, peeled and rough chopped
1 cup mayonnaise
1 teaspoon Dijon mustard
3 heaping tablespoons dill
4 heaping tablespoons chives
2 teaspoons lemon juice
1 teaspoon freshly ground black pepper
1/2 cup olive oil

PREPARATION

Using a food processor fitted with the sharp blade, add cornichons, capers, and shallots, to the work bowl. Process for a few seconds just to combine. Add the mayonnaise, mustard, herbs, lemon juice, and pepper, and process for about 10 seconds. Open the pour spout, and with the motor running, slowly add the oil in stream. Remove tartar sauce and put it into an air-tight container and refrigerate for 24 hours before using to allow flavors to develop. Makes 3 cups.

