

Better Than The Original: A Homemade McDonald's® Filet-O-Fish Recipe

It's All About the Details:



OVEN
400°F

TIME
10-12 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

Mayonnaise: 1/2 cup of good-quality mayonnaise.

Pickle Relish: 2 tablespoons of sweet pickle relish.

Lemon Juice: 1 teaspoon of fresh lemon juice.

Onion: 1 tablespoon of finely minced white onion or a pinch of onion powder.

Sugar: A small pinch of sugar to balance the flavors.

Fish: 1 lb of flaky white fish, such as Alaska Pollock, cod, or haddock, cut into 4 square-ish portions.

Flour: 1/2 cup all-purpose flour.

Egg: 1 large egg, beaten with a tablespoon of milk.

Breadcrumbs: 1 cup of plain or panko breadcrumbs. Panko will give you an even crispier texture.

Seasoning: Salt and freshly ground black pepper.

Oil: Neutral oil for frying, like canola or vegetable oil (about 2-3 inches deep).

Buns: 4 soft, plain hamburger buns.

Cheese: 2 slices of American cheese, each torn in half.

Swaps and Notes:

Fish: While Pollock is the most authentic choice, any mild white fish like tilapia or halibut will also work well.

Breading: For an even lighter, tempura-style coating, you can make a batter using flour, cornstarch, and sparkling water instead of the

three-step breading process.

Tartar Sauce: Don't have sweet relish? Finely chopped dill pickles and a little extra sugar will work in a pinch. A dash of Worcestershire sauce can also add a nice depth.

Cooking Method: You can make these in an air fryer! Bread the fish as directed, spray generously with cooking spray, and air fry at 400°F (200°C) for 10-12 minutes, flipping halfway, until golden and cooked through. The texture will be slightly different but still delicious.

How to Make a Copycat Filet-O-Fish: Step-by-Step:

Make the Tartar Sauce: In a small bowl, combine the mayonnaise, sweet pickle relish, minced onion, and lemon juice. Season with a pinch of salt and sugar. Stir well, cover, and refrigerate for at least 30 minutes to allow the flavors to meld. This is the secret to a great sauce.

Prepare the Fish: Pat your fish fillets completely dry with a paper towel. This is crucial for a crispy coating. Season both sides generously with salt and pepper.

Set Up Your Breading Station: You'll need three shallow dishes. In the first, place the flour. In the second, the beaten egg and milk mixture. In the third, the breadcrumbs.

Bread the Fish: Working one fillet at a time, dredge it in the flour, shaking off any excess. Next, dip it completely in the egg mixture, letting the excess drip off. Finally, press it firmly into the breadcrumbs, ensuring it's fully coated on all sides. Place the breaded fillets on a plate or wire rack.

Heat the Oil: In a heavy-bottomed pot or Dutch oven, heat about 2-3 inches of oil to 350°F (175°C). Use a thermometer for accuracy.

Fry the Fish: Carefully place two fillets into the hot oil. Don't overcrowd the pan. Fry for 2-3 minutes per side, until deep golden brown and cooked through. Remove the fish with a slotted spoon and let it drain on a wire rack. Sprinkle immediately with a little more salt. Repeat with the remaining fillets.

Steam the Buns & Assemble: This is the most important step for authenticity! Open the buns. Place a half-slice of American cheese on the top half (the crown) of each bun. To steam them, you can either wrap them loosely in a damp paper towel and microwave for 10-15 seconds, or use a steamer basket over a pot of simmering water for about 30-60 seconds until soft and warm.

Build Your Masterpiece: Place the hot, crispy fish fillet on the bottom bun. The residual heat will perfectly melt the cheese on the top bun. Add a generous dollop of your homemade tartar sauce on top of the fish. Place the cheesy top bun on, and

serve immediately.

Tips for Success:

Dry Fish is Key: Moisture is the enemy of crispiness. Don't skip drying the fish fillets.

Don't Skip Steaming the Buns: It sounds fussy, but that soft, pillowy bun is a signature part of the Filet-O-Fish experience.

The Half-Slice of Cheese: It seems weird, but it's the perfect amount to add creaminess without overpowering the delicate fish. Trust the process!

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You'll Love:

Classic Spaghetti Recipe with Homemade Sauce:

Master another timeless classic from scratch.

DIRECTIONS

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11. **The : Half-Slice of Cheese:** It seems weird, but it's the perfect amount to add creaminess without overpowering the delicate fish. Trust the process!
12. **Serving Suggestions and Pairings:** For the full nostalgic experience, serve these with skinny, crispy french fries. A simple, creamy coleslaw on the side also makes a fantastic, refreshing pairing that cuts through the richness of the fried fish.
13. **Storage and Leftover Tips:** The Filet-O-Fish is truly best eaten within minutes of being assembled. If you have leftover cooked fish patties, store them in an airtight container in the fridge. Reheat them in an oven or air fryer at 375°F (190°C) for 5-8 minutes to bring back some of the crispiness. Avoid the microwave!
14. **More Recipes You'll Love:** If you love recreating your favorite classics at home, you'll want to check these out:
15. **Classic : Spaghetti Recipe with Homemade Sauce:** Master another timeless classic from scratch.
16. **Sheet : Pan Quesadillas:** A brilliant way to make a fast-food favorite for a whole group.
17. **This : Dorito Casserole:** Another fun, nostalgic dinner that's a certified crowd-pleaser.
18. **This : Baked Brie Appetizer:** The perfect easy but impressive appetizer to serve before your sandwiches.
19. **Caramel : Apple Nachos:** A fun, shareable dessert to round out your meal.
20. **Final Thoughts:** There's something incredibly satisfying about taking a fast-food icon and proving you can make it even more delicious in your own kitchen. This homemade Filet-O-Fish respects the original while elevating every single component. It's a taste of nostalgia, only better.
21. **Give it a try and let me know what you think in the comments below!** Did you find it better than the drive-thru? I can't wait to hear. And don't forget to follow me for more recipes that bring back the classics.

SWAPS & NOTES

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Tartar Sauce: Don't have sweet relish?

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/better-than-the-original-a-homemade-mcdonalds-filet-o-fish-recipe/>