

Crispy Fish and Chips: Bring the Classic British Pub Dish Home

Nothing beats the satisfaction of biting into a plate of



OVEN
325°F

TIME
30 min

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INGREDIENTS

1 lb white fish fillets (cod, haddock, or pollock)

1 cup all-purpose flour

1 cup cold beer (lager or pale ale works well)

1 teaspoon baking powder

1/2 teaspoon salt

Vegetable oil (for frying)

4 large russet potatoes, peeled and cut into thick fries

Salt, to taste

Optional: malt vinegar for serving

Instructions:

Prepare the PotatoesPlace the cut fries in a bowl of cold water and let them soak for 30 minutes.

This helps remove excess starch for crispier fries.

Drain and pat them dry with a clean towel.

Preheat the OilIn a large, deep pot or fryer, heat vegetable oil to 325°F (165°C) for frying the potatoes.

First Fry for the ChipsFry the potatoes in small batches for 4-5 minutes, or until they're softened but not browned. Remove them from the oil and let them drain on paper towels.

Make the BatterIn a mixing bowl, combine the flour, baking powder, and salt. Slowly whisk in the cold beer until you have a smooth batter. The carbonation in the beer makes the batter light and airy.

Coat the Fish Pat the fish fillets dry with paper towels and season lightly with salt. Dip each fillet into the batter, allowing any excess to drip off.

Fry the Fish Heat the oil to 350°F (175°C). Carefully lower the battered fish into the oil and fry for 5-7 minutes, or until the batter is golden and crispy. Remove and drain on paper towels.

Second Fry for the Chips Increase the oil temperature to 375°F (190°C). Fry the chips again in small batches for 2-3 minutes, or until they're golden and crisp. Drain on paper towels and season with salt.

Serve Hot Plate the fish and chips together, adding a side of tartar sauce, ketchup, or malt vinegar for dipping.

Tips for Perfect Fish and Chips:

Keep the Batter Cold: A chilled batter creates a crispier coating when fried.

Double-Fry the Chips: This ensures they're fluffy inside and crispy outside.

Use Fresh Oil: For best results, use clean vegetable oil to avoid any off flavors.

Why This Recipe Stands Out:

DIRECTIONS

1. Prepare the : Potatoes Place the cut fries in a bowl of cold water and let them soak for 30 minutes. This helps remove excess starch for crispier fries. Drain and pat them dry with a clean towel.
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3. First : Fry for the Chips Fry the potatoes in small batches for 4-5 minutes, or until they're softened but not browned. Remove them from the oil and let them drain on paper towels.
4. Make the : Batter In a mixing bowl, combine the flour, baking powder, and salt. Slowly whisk in the cold beer until you have a smooth batter. The carbonation in the beer makes the batter light and airy.
5. Coat the : Fish Pat the fish fillets dry with paper towels and season lightly with salt. Dip each fillet into the batter, allowing any excess to drip off.
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10. **Double-: Fry the Chips:** This ensures they're fluffy inside and crispy outside.
11. **Use : Fresh Oil:** For best results, use clean vegetable oil to avoid any off flavors.
12. **Why This Recipe Stands Out:** This homemade fish and chips recipe captures the essence of a classic British favorite while being straightforward to make. The light, crispy batter and golden fries make every bite irresistible, and you can pair it with your favorite dips for a personalized touch.
13. **Give this recipe a try,** and let me know how it turns out! Don't forget to visit I Wuv Cooking for more incredible recipes to bring restaurant-quality dishes to your table.

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

Original recipe: <https://chefmaniac.com/crispy-fish-and-chips-bring-the-classic-british-pub-dish-home/>