

Authentic British Fish & Chips

Ingredients

For the Fish:

- **7 tablespoons** all-purpose flour, divided
- **7 tablespoons** cornstarch
- **1 teaspoon** baking powder
- **½ teaspoon** paprika
- **½ teaspoon** garlic powder
- Sea salt, to taste
- **1 pinch** black pepper, to taste
- **1/3 cup** dark beer, cold
- **1/3 cup** sparkling water, cold
- **4 (7-ounce)** fish fillets (choose a thick, white fish like cod, pollock, or haddock)



For the Chips:

- **2 pounds** Yukon Gold potatoes, peeled
- **1 quart/1 liter** vegetable oil (or lard), for frying

Instructions

1. Set aside 2 tablespoons of flour. Mix the remaining flour with the cornstarch and baking powder in a very large bowl. Add the paprika, garlic powder, and salt and pepper to taste.
2. Whisk in the beer and the sparkling water to the flour mixture, whisking continually until you have a thick, smooth batter. Let it rest in the refrigerator for 30 minutes to 1 hour.
3. Meanwhile, cut the potatoes into ½ inch by ½ inch sticks. Put them into a colander and rinse under cold running water.
4. Place the rinsed chips into a pot of cold water. Bring to a gentle boil and simmer for 3 to 4 minutes.
5. Drain carefully through a colander, then use paper towels to dry them more. Keep in the fridge covered with paper towels until needed.
6. Meanwhile, pat the fish dry with paper towels. Season lightly with a little sea salt.
7. Heat the oil to 350 F in a deep-fat fryer or large, deep pot. Cook the chips a few handfuls at a time for about 2 minutes. **Do not brown them.** Once the chips are slightly cooked, remove them from the oil and drain. Set aside.
8. Place the 2 tablespoons of reserved flour into a shallow dish. Toss each fish fillet in the flour and shake off any excess.
9. Dip into the batter, coating the entire fillet.
10. Carefully lower each fillet into the hot oil (make sure it's still at 350 first). Fry for about 8 minutes, turning the fish a couple times, until the batter is crisp and golden.
11. Once cooked, remove the fillets from the hot oil and drain on paper towels. Sprinkle with salt.

12. Heat the oil to 400, add the chips back in, and cook until golden and crisp, about 5 minutes. Remove from the oil and drain. Season with salt.
13. Serve immediately with the hot fish.