

Fish Fry & Tartar



Ingredients

Batter:

- 4 pieces Fish of choice
- 1 cup flour
- 1 tsp garlic powder
- ½ tsp pepper
- ¼ tsp smoked paprika
- 1 cup soda water

Tartar:

- 1 cup mayonnaise
- ½ cup dill relish
- 1 Tbsp dill
- 1 tsp lemon juice
- 1 tsp sugar
- 2 Tbsp minced red onion
- ¼ tsp black pepper

Utensils

- Measuring cups and spoons
- Mixing Bowls
- Spatula
- Whisk



Recipe Instructions

Step 1: Prep

Prep cutting station with a damp cloth and cutting board.

If you don't have relish, finely chop some dill pickles.

Mince red onion.

Step 2: Tartar

Combine all tartar ingredients into a mixing bowl. Stir with a spatula to combine.

Step 3: Cut Fish

If necessary or desired, cut fish into fillets, or even into fish sticks!

Step 4: Batter

Combine all dry batter ingredients into a mixing bowl and whisk to combine.

Slowly add the soda water and whisk until a pancake batter consistency is formed. You still want to see bubbles. Do not overmix.

Step 5: Fish

Place each piece of fish into the batter and fully coat.

Carefully drop into 375° oil and fry until golden brown.

Step 6: Finish and Enjoy

Serve with your favorite fish fry sides like French fries, coleslaw, or dinner rolls.

Enjoy!

The tartar sauce can be stored in the refrigerator for a week.



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Kitchen Safety Tips:

Be careful when you drop any food into hot oil. It could splash and burn you.