



Salt and Vinegar Fish & Chips

A tangy twist on classic fish and chips

INGREDIENTS

Salt & Vinegar:

1 tbsp. malt vinegar powder

½ tbsp. salt

8 oz. E11

Breaded cod:

1 lb. cod - 2 oz. pieces

1 cup lager

1 cup flour

2 eggs

4 cups panko

1 tbsp. salt

1 tbsp. pepper

DIRECTIONS

<u>Salt & Vinegar:</u>

Cook fries to manufacturer's directions.

Whisk together vinegar powder and salt until well combined.

Sprinkle on fresh fries - taste and adjust as needed.

<u>Breaded cod:</u>

Whisk beer, flour and egg together to form a batter.

Combine panko with seasoning.

Dip fish into batter and then press into panko until well coated.

Fry at 350F for 2-3 minutes or until golden brown.

Cook the Lamb Weston® Supreme (E11) to the manufacturer's directions.

Yield

3 portion