



### **Ingredients:**

- 2 fish fillets ( I recommend cod but any fillet works )
- 2 cups of flower (you can also use gluten free flower)
- 12 oz club soda
- 32 oz of vegetable oil
- salt, pepper, garlic, paprika or cayenne pepper for an extra spice, dried chopped parsley, chopped dill weed
- idaho potatoes
- 1/2 cup mayonnaise, relish, mustard, and lemon juice.

### **Potatoe Fries Assembly:**

- Cut potatoes into even strips ( thicker strips will take longer to cook ) drop in oil once temperature reaches 365°, fry till golden brown and set aside on paper towels to cool. ( for crispier fries you may fry again after fish is cooked )
- Season with salt and pepper and chopped parsley

### **Fish Fillet Assembly:**

- Combine 2 cups of flower and spices together. Add 12 oz of club soda while mixing in a large bowl to form a batter.
- Heat vegetable oil to 365°
- Dip the fish fillets in the batter, cover evenly, and place gently in hot oil and fry till golden brown,( about 5 min )
- Season with salt and pepper and chopped parsley

### **Tartar sauce Assembly:**

- Combine 1/2 cup of real mayonnaise, 1 tsp relish, 1/2 tsp mustard, and 1/2 tsp lemon juice together in a bowl.
- mix in copped dill weed and a pinch of paprika to taste.