

Classic British Fish and Chips Recipe

Ingredients

For the Fish:

- 7 tablespoons (55 grams)
- 7 tablespoons (55 grams)
- 1 teaspoon
- , to taste
- 1 pinch freshly ground , to taste
- 1/3 cup , cold
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- 4 (7-ounce) (thick)

For the Chips:

- 2 pounds , peeled
- 1 quart (1 liter) ,or lard, for frying

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Steps to Make It

1. Gather the ingredients.
2. Set aside 2 tablespoons of flour. In a large, roomy bowl, _____ the remaining flour with the cornstarch and baking powder. _____ lightly with a tiny pinch of salt and pepper.
3. Using a fork to _____ continuously, _____ the beer and the sparkling water to the flour mixture and continue mixing until you have a thick, smooth batter. _____ the batter in the fridge to rest for 30 minutes to 1 hour.
4. Meanwhile, _____ the potatoes into a little less than 1/2-inch-thick slices, then slice these into 1/2-inch-wide chips. _____ the chips into a colander and _____ under cold running water.
5. _____ the washed chips into a pan of cold water. _____ to a gentle boil and _____ for 3 to 4 minutes.
6. _____ carefully through a colander, then _____ with paper towels. Keep in the fridge covered with paper towels until needed.
7. Meanwhile, _____ the fish fillets on a paper towel and pat dry. _____ lightly with a little sea salt.
8. _____ the oil to 350 F in a deep-fat fryer or large, deep saucepan. _____ the chips a few handfuls at a time in the oil for about 2 minutes. Do not _____ them. Once the chips are slightly cooked, _____ them from the oil and _____. Keep to one side.
9. _____ the 2 tablespoons of flour reserved from the batter mix into a shallow bowl. _____ each fish fillet in the flour and _____ any excess.
10. _____ into the batter, _____ the entire fillet.
11. Check that the oil temperature is still 350 F. Carefully lower each fillet into the hot oil. _____ for approximately 8 minutes, or until the batter is crisp and golden, _____ the fillets from time to time with a large slotted spoon.

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12. Once cooked, _____ the fillets from the hot oil and _____ on paper towels. _____ with salt. Cover with greaseproof paper (parchment paper) and keep hot.
13. _____ the oil to 400 F, then _____ the chips until golden and crisp, or about 5 minutes. _____ from the oil and drain. _____ with salt.
14. _____ immediately with the hot fish accompanied by your favorite condiment.



Tips

- When making this classic version, be sure to use the freshest cod, pollock, or haddock that you can find for the best results. Frozen fish is also fine, but make sure it is thoroughly defrosted and dried with paper towels first.
- Prepare the batter and only dip the fish at the last moment before plunging into hot oil to fry. This way you will always have a light and crisp snap to the batter.
- Use a floury potato for the chips. The best varieties are King Edward, Maris Piper, Sante, russet and Yukon Gold.

Source: https://www.thespruceeats.com/best-fish-and-chips-recipe-434856

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World's Best Lemon Pie

INGREDIENTS

- 1 cup _____
- 1/4 cup _____
- 3 tablespoons _____
- 1/4 teaspoon _____
- 2 cups _____
- 3 large _____ _____, beaten, room temperature
- 1 tablespoon _____
- 1/4 cup _____
- 1 teaspoon grated lemon _____
- 1 pastry shell (9 inches), baked

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MERINGUE:

- 3 large _____ _____, room temperature
- 1/4 teaspoon _____
- 1/2 cup _____

Directions

1. In a medium saucepan, _____ sugar, cornstarch, flour and salt. Gradually _____ ____ water. _____ and stir over medium heat until thickened and bubbly. _____ heat; _____ and _____ 2 minutes more. _____ from the heat. Gradually _____ 1 cup of hot mixture into egg yolks; _____ all to saucepan. _____ to boil. Cook and stir for 2 minutes. _____ from the heat. _____ in the butter, lemon juice and zest until smooth. _____ into pastry shell.

2. In a bowl, _____ egg whites and salt until stiff (but not dry) peaks form. Gradually _____ in sugar until soft peaks form. _____ over pie, sealing edges to pastry. _____ at 350° until meringue is golden, 12-15 minutes. _____. _____ any leftovers in the refrigerator.

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How do you keep lemon meringue pie from getting soggy?

Refrigeration can make this pie get soggy more quickly. Let it stand at room temperature before serving. Also, make sure your lemon filling is still hot when you spread the meringue on top. This will help prevent it from "weeping" into the rest of your pie. Learn more about perfecting pie crusts.

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