



Nat's Notes

Serve with lemon, cole slaw and tartar sauce.

I thought about including a recipe for tartar sauce here, but in truth, the best thing to do is buy Frisch's...and don't tell me you think you can make better!

La Normandie Fish and Chips

(Serves 4)

BEER BATTER

Ingredients

- 1 12 oz. beer
- 2 cups All purpose flour
- 1/2 tsp. Salt
- 1/4 tsp. Ground black pepper

Preparation

- Pour the beer into a large bowl
- Sift 1-1/2 cups of flour into the bowl, whisking gently until just combined
- Stir in the salt and black pepper

CHIPS

Ingredients

- 4 Large baking potatoes cut into French fry strips

Preparation

- Deep fry potatoes until golden brown (roughly 10 minutes)
- Keep warm until service
- Yes, you may use your favorite frozen brand if deep frying at home is not part of your regular routine

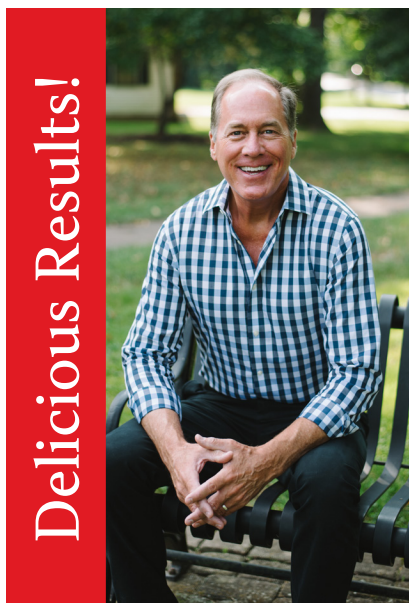
FISH

Ingredients

- 4 6 oz. fresh cod fillets
- Salt and pepper

Preparation

- Pat the fish dry; Season both sides with salt and pepper
- Coat the fish in beer batter; Dredge the battered fish in flour
- Slip the fish into the hot oil as soon as it is coated with flour
- Cook 4 to 5 minutes until golden brown. If you don't have a deep fryer make sure to turn the fish often so it won't burn on the bottom



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