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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

CHEF FEKER'S FISH AND CHIPS

Ingredients

- 1 cup all-purpose flour (for Gluten Free substitute rice flour)
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground pepper / white preferred
- 1/2 cup milk
- 1 egg
- 1/2 cup Beer
- 1 quart vegetable oil for frying
- 1-1/2 pounds cod fillets, cut in 6oz fillets pieces

Directions

1. In a medium-size mixing bowl combine flour, baking powder, salt and pepper. Whisk the milk and egg together, and then stir into flour until the mixture is smooth. Let mixture stand for 20 minutes in the refrigerator.
2. Preheat the oil in a large pot or electric skillet to 350 degrees F. Dredge the fish in the batter, one piece at a time, and place them in the hot oil. Fry until the fish is golden brown. If necessary, increase the heat to maintain the 350 degrees F (175 degrees C) temperature. After frying the fish, place on a paper towel to soak up the oil.
3. Serve with tartar sauce and a lemon wedge.