

A recipe from

DAD'S COOKBOOK



Rating:



Cod 'n' Chips with Lemon Aioli

Adapted from Recipe in The Irish Pub Cookbook by Margaret M. Johnson

Fish and Chips is classically English, not Irish. In Northern Ireland, though, the dish is everywhere; such as in Grace Neill's Bar, where this version is served...

*½ cup fresh, homemade mayonnaise
2 Tbsp fresh lemon juice
1 ½ tsp grated lemon zest
1 ½ tsp Creole or Dijon mustard
1 tsp red wine vinegar
¼ cup extra-virgin olive oil
kosher salt and ground black pepper
2-3 lbs russet potatoes, peeled
2 cup self-rising flour*

*1 tsp baking soda
½ tsp salt
1 tsp ground white pepper
1 cup ice water
1 tsp white wine vinegar
½ cup cold Irish red ale
2 tsp grated fresh ginger
2 lb fresh cod fillets*

Make the aioli by whisking together the first seven ingredients in a small bowl; cover and refrigerate overnight.

Cut the potatoes into nice wedges and place in cold water. Heat oil in deep fryer to 300° F, and working in batches, drain, dry and blanch the potatoes in the oil. Cook for 3-4 minutes per batch, or until potatoes are just tender. Drain on paper towels. When all potatoes are blanched, raise oil temperature to 360° F and re-fry the potatoes for 2 minutes, or until golden. Transfer to new paper and keep in warm oven (250° F). Heat oil to 375° F.

In a large bowl, sift together flour, soda, salt and pepper. Stir in remaining ingredients except cod and stir to form a batter; don't overwork! Coat 2-3 pieces of cod and fry for 4-5 minutes, turning often. When golden, drain on paper towels and keep warm in the oven. Season and serve with aioli.

Yield: Three to four servings
Preparation time: 30 minutes
Cooking time: 30 to 40 minutes

