

End Game **Fish and Chips**

Ingredients:

4 potatoes of your choice (Michael used Sebago), unwashed
Rice bran oil
Plain flour, 2 cups
Pepper and salt
Beer, 2 cups (or as needed)
Flathead and snapper fillets, or fish of your choice
Flour, for dusting fish

Method:

Peel potatoes and cut into even, chip-sized portions. Place evenly on a tray and place in the freezer for an hour to dry out.

Heat oil in pot to 140 degrees. Blanch chips in oil for five minutes. Remove chips with a spider, and place on a plate. Put chips back in the freezer for 40 minutes.

Heat oil to 190 degrees, and place chips back in to fry for five minutes.

For the fish, place flour, pepper, and beer into a bowl, mixing until it forms a batter. Coat fish fillets in flour, then place in the batter. Fry in rice bran oil for five or so minutes, or until cooked.

Serve with chips and salad.

