

TIMKEN-INSPIRED RECIPE



FISH AND CHIPS

Searching for a decidedly summer repast that pays homage to Britain on this Independence Day? Look no further than this week's Timken-inspired recipe, **Fish & Chips**, a culinary nod to both the British and America's first marine artist, Thomas Birch. Birch developed a reputation for his dramatic seascapes, as seen here with *An American Ship In Distress*. What better way to celebrate the sea and the nation's history than with a summer seafood classic?

FISH AND CHIPS

Serves 4

INGREDIENTS

Tartar Sauce:

3/4 cup mayonnaise	2 Tablespoons lemon juice
2 teaspoons fresh parsley, chopped	1/4 teaspoon salt
1 large dill pickle spear, finely diced	1/4 teaspoon pepper
1 1/2 teaspoons pickle juice	

Cod Filets:

1 pound cod filets	1/2 teaspoon salt
1 cup flour	1/2 teaspoon pepper
4 Tablespoons cornstarch	1 1/3 cups sparkling water

Chips:

6 cups vegetable oil	1 teaspoon chopped fresh parsley
4 large Russet potatoes	1 teaspoon chopped fresh rosemary
	1 teaspoon sea salt

Garnish:

1 lemon, cut into four wedges

DIRECTIONS

Prepare the tartar sauce by mixing all the tartar sauce ingredients together in a small bowl. Cover and chill in the refrigerator.

Bring large stockpot of salted water to boil over medium heat. While water is heating, line a baking sheet with three layers of paper towels. Cut potatoes lengthwise into 1/2-inch-thick slices, then cut slices into 1/2-inch-wide sticks. In batches, cook until potato sticks can barely be pierced with a knife, approximately 3 to 4 minutes. Transfer to the baking sheet, pat dry, and set aside.

Prepare the batter by mixing the flour, cornstarch, salt and pepper in a large mixing bowl. Mix in water until combined, being careful not to overmix.

Rinse cod filets in cold water and pat dry. Cut filets into even-sized pieces and set aside.

Heat oil in deep stockpot to 375°. When oil is ready, dip each piece of cod into the batter and then slowly drop in the stockpot, being careful not to splatter the oil. Cook cod filets for approximately 4-5 minutes until batter is a deep golden brown color. Remove cod and drain on paper towels.

In batches, cook potato sticks in hot oil for 5 minutes, or until golden brown. Briefly drain on paper towels then place in medium mixing bowl and toss fries with herbs and sea salt.

Plate fish and chips with tartar sauce and lemon wedges and serve immediately with your favorite light beer.



