

**Ying Liu's Fish Fries for Anastasia Clarke
(12 December 2021)**

Ingredients:

Cod fish 3 pounds

For seasoning fish:

Salt 1/4 teaspoon

Black pepper 1/8teaspoon

For dry coating:

All-purpose flour 1/2cup

For batter:

All-purpose flour 1cup

Corn starch 1/2cup

Baking powder 1 teaspoon

Salt 1/4 teaspoon

Baking soda 1/4 teaspoon

Chili powder 1/4 teaspoon

White vinegar 1/4 teaspoon

For tartar sauce:

Garlic 1 clove

Salt 1/8 teaspoon

Sour cream 1/4 cup

Milk 1 tablespoon

For frying:

Oil – generous amount ☺

Steps:

Prepare the fish

1. *Cut fish into palm size pieces*
2. *Season fish with salt and black pepper*

Prepare the batter

1. *Mix listed ingredients for batter with 1/2 cup of water; if it feels too thick, add a tad bit more of water*
2. *Set the batter aside*

Prepare for frying

1. *Heat the oil to between 350 and 375 degrees*
2. *dry coat the fish thinly with flour*
3. *dip fish in the prepared batter and coat it with that; make sure to let the batter drip sufficiently before dipping fish back in flour again*
4. *dry coat fish evenly; get rid of extra flour before moving fish in the fryer*
5. *fry until each piece is golden brown*

Prepare for dipping sauce

1. *mince garlic and mix it well with salt, sour cream and milk*

Serve with steamed broccoli and lemon wedges, and a salad.