

Rockfish and Chips



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30 min

CA

OR

WA

4

Ingredients

Vegetable oil for frying

1/3 cup all-purpose flour

2 large eggs

1/2 teaspoon baking powder

1/2 teaspoon salt

1/2 cup beer or milk

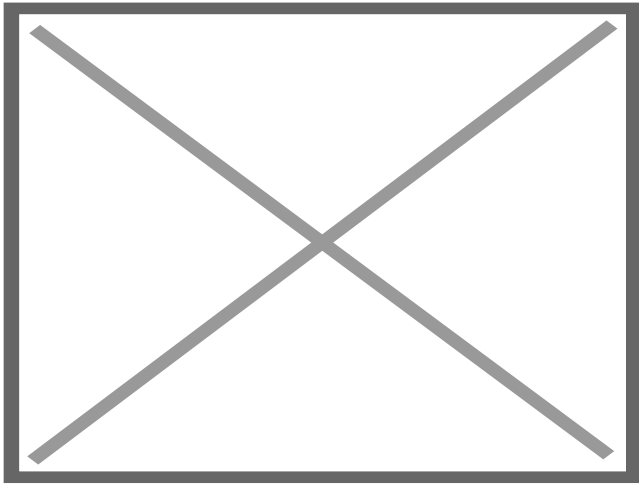
Salt & pepper

1 pound rockfish* fillets cut into strips

3 potatoes cut in fry shapes

*Any white fish may be substituted for rockfish. Some options include lingcod, halibut, soles, or sheephead.

You can download the recipe card [here](#).



Heat oil in a medium sized pot over medium high heat.

Whisk together flour, eggs, baking powder, and salt in one medium sized bowl until smooth.

Next slowly add in beer or milk and continue whisking until batter is combined. Salt and pepper fish then dip each piece into batter coating evenly.

Fry fish in oil until golden brown and crispy.

Next fry potatoes until golden brown.

Arrange fried fish and potatoes on tray with feta cheese, tomato, squeezed lemon, parsley, or tartar sauce to your taste.

Recipe courtesy of the Washington Department of Fish and Wildlife.

Photos courtesy of Robert Sudar at Washington Sea Grant and Alaska Seafood.

Species Group

Rockfish, Cod, Lingcod, Sheepshead