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*by ewfood*

# Fish 'n Chips

## Ingredients

4 potatoes, cut into chips
8fl oz. oil
4 fillets of white fish such a haddock or cod
4.5oz. flour
1tsp baking powder
1 beer, you can use the nonalcoholic variety
4 oz. frozen peas
0.5 oz. butter
0.5 oz. cream
Salt for all three dishes
Oil for frying

**Preparation Time**
**20**
**min**
**Cooking Time**
**30**
**min**

## Preparation

1. Boil your peas in water for 5-10 minutes
2. you want them to be completely cooked and soft. Remove them from the water
3. Using a potato masher mash the peas, butter, cream and a pinch of salt
4. Your mushy peas should not we completely smooth and lumps and bumps are acceptable
5. Partially boil the potatoes in salted water. No longer than 5 minutes. You want them to be slightly soft but not boiled. Remove them from the water and set them to one side
6. Mix the flour, beer, baking powder and a pinch of salt until you get a smooth batter
7. Add oil to a pan so that it is an inch deep and heat the oil. To this add the potatoes and fry them
8. While the potatoes are frying, put a few glugs of oil into another frying pan. Season the fish well and dip it into the batter so that it is completely covered. Place the fish into the hot oil and fry it on each side so that the batter is golden
9. Make sure that you turn your chips so that they are also golden and crispy
10. Remove the fish and chips from the oil and drain on a paper towel
11. Serve on a plate with vinegar and lemons on the side.

## Cooks Note

Preparation time: 20 minutes; Cooking time: 30 minutes