



Crispy Fish Sando

Who needs to stand in line for a fish sandwich when you have this recipe at the ready? These come together quickly, so make sure you have all your ingredients organized. We recommend a splatter guard for your pan if you have one and, as always, oven mitts when you're working with handles that get hot.

Yield: 4 sandwiches | Time: 40 minutes | Level: Intermediate

Ingredients

For the Tartar Sauce:

1 cup mayonnaise
¼ cup finely chopped cornichon (or dill pickle)
1 tablespoon finely chopped chives
½ teaspoon kosher salt
1 ½ teaspoons lemon juice (and more to taste)
1-2 dashes of hot sauce
Freshly ground black pepper to taste

For the Fish:

1 ½ cups all-purpose flour (or any kind of gluten-free flour)
½ teaspoon paprika
2 eggs, beaten
1 ½ cups panko bread crumbs
4 firm white fish fillets, skins removed, about 4-6 oz each (We recommend Halibut, Sole, Flounder, or Cod)

A pinch of kosher salt and freshly ground pepper, for seasoning the fish
¾ cup neutral oil, such as canola or vegetable oil, for frying
4 sandwich rolls, split in half and toasted
1 small head of iceberg lettuce, shredded
4 slices cheddar cheese, optional

Steps

1. Season both sides of each piece of fish with salt and pepper.
2. Arrange 3 shallow dishes (like bowls, pie tins, or baking dishes) onto your work space. Starting from left to right, place the flour and paprika in one dish and whisk. Add the eggs in another dish and the panko bread crumbs into the third dish. This is your assembly line.
3. Press your fish, one piece at a time, into the flour on both sides, shaking off any excess flour. Next, place your fish into the egg mixture on both sides, and then the bread crumbs. Make sure the bread crumbs coat both sides of the fish evenly—this is what's going to make them crispy! As you prepare the rest of the fish, set each one aside on a plate to await frying.
4. Heat the oil in a heavy-bottomed skillet. You want the oil to be about ¼ inch deep so that it comes up the sides of the fish slightly during cooking. Adjust the amount of oil accordingly based on the size of the pan you're using; the recipe accounts for a 10-12 inch pan (cast iron is recommended here if you have it).
5. Very gently, slide the fillets into the hot oil, moving your hand away from you. Cook until the bread crumbs become golden-brown, 3-5 minutes. Using a spatula, carefully turn the fish to cook on the other side for another 3-4 minutes until the second side is also crispy and golden.
6. Remove the fish from the pan and place onto a wire rack to drain and cool. Top with a pinch of salt immediately. If you're using cheese, top the fish with a slice of cheese.
7. Lightly toast the rolls and shred the iceberg lettuce using a box grater. If you don't have a box grater, you can cut the lettuce or tear it into pieces (the crunch is what matters).
8. To assemble, lay the bottom parts of your buns onto your work surface. Add a spoonful of tartar sauce to each. Top with the fried fish, then another spoonful of tartar sauce. Add the lettuce and the top of the bun.