

CRISPY BEER BATTERED FISH SANDWICHES

Yields: 4 Servings

INGREDIENTS:

- 4- 8oz Haddock filets
- 2 cups *Fish Fry Batter
- 1-12oz can Pale Ale
- TT Salt & Pepper
- **7oz Pineland Farms Colby Jack Cheese, sliced**
- 4ea Hamburger Buns

Dilly Sauce:

- ½ cup Mayonnaise
- 3 Tbsp Dill Pickles, finely chopped
- 2 Tbsp Red Onions, finely chopped
- 1 Tbsp Capers, finely chopped
- 1 tsp Dill Weed, freshly chopped
- TT Salt & Pepper



INSTRUCTIONS:

1. Preheat fryer to 365F.
2. In a small bowl combine the ingredients to make the dilly sauce. Set aside.
3. In a medium bowl mix together 1-1/4 cup of fish fry batter and a 12oz can of pale ale. Whisk until smooth. Dip the fish in the remaining dry batter then transfer in the beer batter. Quickly but carefully place the wet battered fish in the fryer with the basket already submerged in oil. Cook for 3 – 4 minutes or until golden brown. Remove from fish filets the grease and place on a lined sheet pan. Top with Pineland Farms Colby Jack cheese slices.
4. Place the bottom half of each roll onto a plate, top with lettuce, add the cheesy fish burger and finish with dilly sauce before topping with the bun

Enjoy!

Recipe by our chef, Emily McQuarrie!