



SERVES 4-6

INGREDIENTS

- ½ cup mayonnaise
- 3 tablespoons Creole mustard
- 2 tablespoons chopped capers
- 1½ teaspoons fresh lemon juice
- 2 tablespoons plus ½ teaspoon Creole seasoning, divided
- 4 large russet potatoes
- Vegetable oil, for frying
- 1¼ cups all-purpose flour
- ¼ cup cornstarch
- 1 teaspoon baking powder
- 1 (11.2-ounce) bottle beer
- 4 (6-ounce) boneless skinless redfish fillets, cut into 4-inch pieces
- Lemon slices, to serve

FISH & CHIPS

DIRECTIONS

In a small bowl, combine mayonnaise, mustard, capers, lemon juice, and ½ teaspoon Creole seasoning. Cover and refrigerate until ready to use.

Cut potatoes into 3x¼-inch pieces. Place in a large bowl with enough cold water to cover. Let stand for 10 minutes.

In a large Dutch oven, pour oil to a depth of 2 inches, and heat over medium heat until a deep-fry thermometer registers 350°. Drain potatoes, and pat dry. Working in batches, fry potatoes until golden, about 5 minutes. Remove from oil using a slotted spoon, and let drain on paper towels; let stand for 5 minutes. Return potatoes to oil, and fry until crispy, 3 to 5 minutes. Remove from oil using a slotted spoon, and let drain on paper towels; sprinkle with 1 tablespoon Creole seasoning.

In a large bowl, whisk together flour, cornstarch, baking powder, and remaining 1 tablespoon Creole seasoning. Add beer, gently whisking just until combined. Working in batches, dip fish in batter, letting excess drip off. Working in batches, gently place fish in oil, and fry until golden brown and crispy, about 5 minutes. Let drain on paper towels. Serve with fries, mayonnaise mixture, and lemon slices.