



FISH AND CHIPS

- 1 1/2 Pound Skinned Fillet of Flounder
- 1 1/3 Cup All Purpose Flour
- 1 Teaspoon Salt
- 1/4 Teaspoon Pepper
- 1 Tablespoon Melted Butter
- 2 Beaten Egg Yolks
- 3/4 Cup Flat Beer
- 1 1/2 Pounds Mature Baking Potatoes
- Oil For Frying

DIRECTIONS

1. Mix together the flour, salt, pepper, butter and egg yolks.
2. Gradually stir in beer.
3. Allow the batter to rest covered and refrigerated for 3 hours.
4. Cut fish into uniform pieces.
5. Coat with batter.
6. Cut potatoes into spears for fries.
7. Soak in cold water for 1/2 an hour.
8. Dry and thoroughly dry.
9. Fry fish in hot oil until golden on all sides.
10. Fry fries in hot oil until golden.