

Fish & Chips was once an inexpensive treat to eat in the evening as supper, or maybe on the way home from the pub. Pubs? You remember those, maybe?

I passed a chippy last week in an area of York where I?d not expect prices to be excessive. £7.20 for Fish and Chips to take out. Just Fish & Chips, nothing else??

You can do better at home folks at half the price?..

This Pollock fillet was £3.29 with a Yellow Sticker on it. It was skinned and I only found two small bones.

Ingredients for the Gluten free Batter:-

2 Eggs, whisked
Cornflour
Turmeric Just a bit to add some colour
Garlic Salt
Onion Salt
Fresh ground Black Pepper
Soda Water

Method:-

(1) Coat the Fish (and Onion rings if you adding them) in Cornflour.
(2) Preheat the fryer to 170c.

(3) Dunk in the batter mix and fry until they float.

We served ours with Peas, Onion Rings, hand cut Chips, Tartar Sauce and a slice of Lemon. Honestly this was much better than a take-out and cost less than half the price.