

# CopyCat Applebee's Hand Battered Fish and Chips

## Ingredients

### For Fish:

2 lb Halibut fillets, skinned and cut into strips  
5 cups vegetable oil, (up to 8 cups) for frying  
5 cups all-purpose flour, divided  
 $1\frac{1}{3}$  cups pale ale, (cold beer of your choice)  
2 tbsp seafood seasoning

### For Chips:

$1\frac{1}{2}$  lb russet potatoes, large, cut into  $\frac{1}{4}$ -inch wide sticks  
5 cups vegetable oil, (up to 8 cups) for frying  
salt, to season

### For Seafood Seasoning:

1 tbsp salt  
1 tbsp lemon pepper  
1 tbsp ground celery seeds  
1 tbsp dried parsley  
1 tbsp sweet paprika  
1 tbsp smoked paprika  
 $\frac{1}{2}$  tbsp ground yellow mustard seeds  
 $\frac{1}{2}$  tbsp dried thyme  
 $\frac{1}{2}$  tbsp ground ginger  
 $\frac{1}{2}$  tbsp ground white pepper  
1 tsp ground coriander seeds  
 $\frac{1}{2}$  tsp ground nutmeg  
 $\frac{1}{2}$  tsp ground cinnamon  
 $\frac{1}{2}$  tsp ground clove  
 $\frac{1}{2}$  tsp ground allspice

### To Serve:

coleslaw

tartar sauce  
lemon wedges

## **Directions**

**Chips:**

Preheat your oil to 250 degrees F. Prepare also a wire rack lined with a baking sheet.

Blanch potatoes in the oil in small batches for roughly 5 to 8 minutes until slightly golden.

Drain blanched potatoes onto your wire rack.

Freeze your potatoes anywhere from 3 to 6 hours until firm.

When ready, heat your oil to 360 degrees F.

Deep fry your frozen potatoes in batches for roughly 8 to 10 minutes per batch, until crispy and golden brown.

Drain fried potatoes onto your wire rack.

Season the chips with salt and toss to combine just before serving.

**Fried Fish:**

If using homemade seafood seasoning, stir to combine all its ingredients together. Set aside.

Raise the oil temperature in the pot to roughly 375 degrees F.

In a large bowl, combine 2½ cups of flour and seasoning. Create a well in the mixture and add the cold beer into the center. Mix to combine.

Dredge the fish fillets in the remaining flour, dip in the batter, and deep fry in batches for roughly 7 to 10 minutes per batch, until golden brown and crispy.

Drain from oil and place on a paper towel-lined plate to drain

and cool before serving.

Serve with chips, coleslaw, lemon wedges, and tartar sauce.