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## The Mermaid's Favorite Fish & Chips

### Ingredients:

- 1 ½ to 2 pounds of (fresh or frozen) Wild True Cod or Halibut from the Fish Folks
- 1 cup of flour
- 1 cup of Japanese-style panko breadcrumbs
- 1 cup of crushed butter topped crackers (about 18 crackers)
- ½ - 1 teaspoon of Old Bay Seasoning
- 2 eggs + 2 tablespoons of cold water
- 2 tablespoons of unsalted butter
- 2 tablespoons of olive oil
- Salt and pepper, to taste

### Directions:

You will need three medium shallow bowls to create the breading for the fish and chips. In the first bowl, place one cup of flour with a pinch of salt and pepper. Next, crack two eggs into the second bowl and beat the eggs with two tablespoons of water. In the third bowl, mix the panko, crushed crackers, and Old Bay Seasoning with another pinch of salt and pepper. If you are using frozen Cod or Halibut, make sure the fish is thawed completely and pat the fish dry with paper towel before breading. Place each piece of fish in the flour mixture, then the egg wash, and finally the panko topping. In a large skillet over medium heat, melt the butter and olive oil. Lightly brown the fish in the skillet (about 4 minutes per side). Meanwhile, preheat the oven to 400 degrees. Place an ovenproof baking rack on a cooking sheet lined with foil or parchment paper. Remove the lightly browned fish and gently place it on the baking rack. Bake the fish for about 15 minutes. The fish will be moist and tender with a delicious, crispy coating on the outside. Serve with homemade sweet potato fries and your favorite coleslaw. \* For our traditionalists, feel free to sprinkle 'Malt Vinegar' on fish for a tart finish.

Servings: 2 adults and 1 hungry little kid