

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.