



Fresh. Simple. Sustainable.

## The Fish King and Queen's Fish Sandwich

### Food 52

For the Tartar Sauce and Cabbage topping:

$\frac{3}{4}$  cup mayo  
3 tablespoons grated onion  
 $\frac{1}{4}$  cup chopped fresh dill  
3 tablespoons diced dill pickle  
2 teaspoons chopped capers in brine  
1 tablespoon caper juice  
4 cups finely shredded cabbage  
2 tablespoons vegetable oil  
1 tablespoon malt vinegar  
1 teaspoon sugar  
 $\frac{1}{2}$  teaspoon salt  
 $\frac{1}{2}$  teaspoon black pepper

Combine the mayo, onion, dill, pickle, capers and caper juice in a bowl and refrigerate until ready to assemble the sandwich. Whisk together the oil, malt vinegar, sugar, salt and pepper, pour over the shredded cabbage, stir it around and refrigerate.

For the Fish and Assembly:

1 cup flour  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
1 beaten egg  
 $\frac{3}{4}$  cup water  
2 tablespoons malt vinegar  
1  $\frac{1}{2}$  pounds of your favorite fish for frying, filleted and cut into 8 pieces about 2 by 5 inches.  
Vegetable oil for pan frying  
A little flour for dusting the fish before battering  
4 8-inch submarine sandwich buns, sliced lengthwise and grilled just a bit to heat through  
Thinly sliced tomatoes  
Additional malt vinegar for sprinkling on the fish

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Whisk the flour, baking powder and salt together in a shallow bowl. Whisk the egg, water and 2 tablespoons malt vinegar together. Whisk the liquid mixture into the dry creating a medium batter. Heat the oil in a large frying pan and dust the fish pieces with a little flour. Dip the fish into the batter and fry until golden, about 3 minutes per side. If you do this in batches, hold the fried pieces in a warm oven. Slather tartar sauce on both sides of the cut buns, place 2 pieces of fish on the bottom of each and sprinkle with some malt vinegar. Add some of the marinated cabbage to each sandwich and top with a few thinly sliced tomatoes.

(Makes 4 sandwiches)