Wisconsin Fish Fry With Chimichurri Sauce



If you know Wisconsin, you know there’s nothing quite like a Wisconsin fish fry. For your next big fry, we’ve got you covered with a classic midwestern recipe. Your NESCO Deep Fryer cooks faster and uses less oil than traditional deep fryers, so you can enjoy flakey, crunchy fish every time. Even the most loyal tartar sauce fans can’t pass up our added chimichurri sauce for an extra kick of flavor.

Your Key Ingredient:

NESCO Deep Fryer

Grocery Ingredients:

Fresh Cod, white fish, or panfish fillets

Batter

1 cup flour
1 cup COLD water
1/2 cup COLD seltzer

1 egg
Season to taste (salt & pepper, Lawry’s, or Old Bay)
Oil for fryer

Chimichurri Sauce

1 shallot, chopped
1/2 cup cilantro
1/4 cup parsley
1 Tbsp oregano
4 garlic cloves chopped
Salt and pepper
1/3 cup Red Wine Vinegar
Lime juice (zest if you want a more citrus pop)
3/4 cup olive oil or grapeseed oil
Jalapeño or poblano pepper (optional)

Instructions:

1. Preheat **NESCO® Deep Fryer** to 385 degrees.
2. Mix batter and use quickly, don’t make a large batch unless you have many fryers and hands to fry large amounts of fish at a time. Batter will lose its effervescence and get too sticky.
3. Dip fillet in the tempura batter and put several pieces in the frying basket. Cook for 3-5 minutes or until golden-brown and cooked through. Repeat until finished.
4. For the chimichurri sauce, combine and blend together with an immersion blender to a pesto-like consistency.





