

LATKE ENCRUSTED COD

I know what you're thinking, this is a weird one, right? Well, why should latkes be just for Hanukkah? I was planning on making a simple fried fish dinner when the light bulb went off—why not try to encrust the fish in grated potatoes and onion and then fry it? The coating came out nice and crispy and the fish was cooked perfectly. Give it a try!

INGREDIENTS: (Serves 2-4)

2 lbs potatoes

1 onion

$\frac{1}{2}$ cup panko or matzo meal

$\frac{1}{4}$ teaspoon baking powder

2 teaspoons kosher salt, plus 1 teaspoon for seasoning

1 egg beaten for potato mixture, 1 egg beaten for fish dredging

fresh ground pepper

canola oil for frying

$\frac{1}{2}$ cup flour

1 lb filleted cod

PREPARATION:

Grate the potatoes and onions using the large hole on your grater. Place the grated veggies in a strainer and squeeze out as much water as possible. Using a clean dishtowel, place the veggies in a pile in the center. Roll up the towel and twist both ends, getting out as much water as you can. The more water you can squeeze out, the better. Place the veggies in a

large bowl. Add $\frac{1}{2}$ -cup panko, 1 beaten egg, baking powder, 2 teaspoons salt and fresh ground pepper.

Butterfly the cod if it's a thick piece— $\frac{1}{2}$ " thickness is ideal. Cut into four equal sized pieces.

Using two shallow bowls, place the flour in one, and 1 beaten egg in the other. Season each with salt and pepper. Season the cod fillets with salt and pepper. Dredge each piece first in the flour, then in the egg.

Take a handful of the potato mixture and flatten it just slightly larger than the piece of cod. Place a piece of cod on top and then take another handful of potato mixture and flatten it and try to seal the fish between the two layers of potatoes. Try not to over use the potato mixture, you don't want it too thick—just use enough to seal the fish.

In a medium sized pot, fill the oil to one inch from the bottom. Bring to 350 degrees. Place two pieces of fish gently into the oil. A spatula will help to avoid splatters. Fry for 4-5 minutes until the bottom is a rich, golden brown. If it browns too quickly, lower the heat. Use the spatula to carefully flip each piece and fry for another 4 minutes.

Remove fish from oil and place on paper towel. Lightly dab the top with a paper towel to absorb extra oil. Immediately season with salt. Repeat with remaining fish pieces.

Serve with braised cabbage, greens or a salad.