



BEEF BATTERED COD

WITH DILL PICKLE & GARLIC RANCH

Category: Fish/Seafood | Yield: 20 / 6oz servings

Ingredients:

CWD #	Item Description	QTY	Notes
503018	Cod Loin 6Z Pack Raw	5 lbs	thaw
733850	Cornstarch	1½ cups	
47442	Kosher Salt	2 tsp.	
39556	Ground White Pepper	¼ tsp.	
40796	All Purpose Flour	1.5 cups	
733850	Cornstarch	¼ cup	
733795	Baking Soda	½ tsp.	
41150	Baking Powder	1 tsp.	
39578	Granulated Garlic	½ tsp.	
47442	Kosher Salt	2 tsp.	
39556	Ground White Pepper	¼ tsp.	
	Beer (Malty Lager or Belgium Style)	12 oz	
48725	Heavy Mayonnaise	1.5 quarts	
66470	Buttermilk	2 cups	
48589	Ranch Dressing Mix	2 Tbsp.	
39566	Dill Weed	2 Tbsp.	
SD9223	Minced Garlic	2 Tbsp.	
46760	Dill Pickle Chips	½ cup	Minced
	Dill Pickle Chip Juice	2 Tbsp or to taste.	
180063	Lemons 140 CT	4 each	cut into 6ths

PREPARATION:

1. Whisk the cornstarch, salt, and white pepper in a 4" ½ hotel pan or equivalent. Set aside.
2. Whisk the flour, cornstarch, baking soda, baking powder, granulated garlic, salt, and white pepper in a mixing bowl. Add the beer and fold in with the whisk until just combined. Allow the batter to rest for 20 minutes in the refrigerator.
3. Meanwhile, combine the mayonnaise, buttermilk, ranch mix, dill, garlic, dill pickle, and pickle juice in a blender or food processor. Blend for 20 seconds, scrape down bowl, blend for an additional 10 seconds. Keep refrigerated.

TO ORDER:

Dredge fish portion(s) into the seasoned cornstarch to coat. Remove excess cornstarch using a basket sieve over the cornstarch mixture. Put a fryer basket down. Plunge each portion of fish into the batter, lift using a slotted spoon, tongs, or meat fork and allow excess batter to fall off. Place the fish in the fryer and hold it a couple of inches below the oil for 10 seconds. Cook fish for 5-7 minutes or until it reaches 135 degrees F. Drain, plate and serve with Dill Pickle & Garlic Ranch. Garnish with lemon wedges.





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123610	Cod Loin 6Z Pack Raw	5 lbs	thaw
1732	Cornstarch	1½ cups	
3457	Kosher Salt	2 tsp.	
2690	Ground White Pepper	¼ tsp.	
402654	All Purpose Flour	1.5 cups	
1732	Cornstarch	¼ cup	
758269	Baking Soda	½ tsp.	
181966	Baking Powder	1 tsp.	
2663	Granulated Garlic	½ tsp.	
3457	Kosher Salt	2 tsp.	
2690	Ground White Pepper	¼ tsp.	
	Beer (Malty Lager or Belgium Style)	12 oz	
145164	Heavy Mayonnaise	1.5 quarts	
179	Buttermilk	2 cups	
11413	Ranch Dressing Mix	2 Tbsp.	
2651	Dill Weed	2 Tbsp.	
2571	Minced Garlic	2 Tbsp.	
4285	Dill Pickle Chips	½ cup	Minced
	Dill Pickle Chip Juice	2 Tbsp or to taste.	
109347	Lemons 140 CT	4 each	cut into 6ths

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