American mustard fish fry

COOK TIME	10 mins
PREP TIME	5 mins
SERVES	4 x

American mustard fish fry

INGREDIENTS

- 4 fillets White Fish
- 4 cups (1000mls, 32 fl oz) Canola or Vegetable Oil
- 1 ½ cups (280g) Plain Flour
- 1 ½ tsp Salt
- 1 tsp MasterFoods American Mustard (for batter)
- 3 tbsp MasterFoods American Mustard (for dipping sauce)
- 2 tbsp Mayonnaise
- 2 cups (500ml, 16 fl oz) Soda Water

METHOD

1. Mix together 3 tbsp of MasterFoods American Mustard with the Mayonnaise in a small bowl, set aside.
2. Mix the flour with a tsp of MasterFoods American Mustard, salt and soda water.
3. Cut the fish into bite sized pieces.
4. Heat the oil to hot.
5. Dip the fish pieces in the flour mix and then fry in batches till cooked and crispy, taking the pieces out and draining them on kitchen paper towels.
6. Serve on a plate with the mustard & mayonnaise dipping sauce.

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