

Long John Silver's Batter Fish or Chicken

I bet you have always wanted to make Long John Silvers fish recipe, now you can with this copycat recipe. You can recreate this crispy fish batter at home.

Do you love this crispy batter-dipped fish? Crispy on the outside, with the fish cooked perfectly on the inside, it is hard to resist this fish. Growing up this was a favorite restaurant of mine. I remember the day when the Long John Silver's first opened in Pueblo, Colorado. My family got in the car, and we were soon munching on this fish.

This batter is very close to the Fish and Chips that are served overseas. What makes this recipe unique, is that the fish is crispy, but it isn't done with a beer batter. Club soda is the key ingredient that makes this batter extra special. The batter has both baking soda and baking powder in it, and when combined with the club soda, it gives the batter a special lift you will love.

When you make this recipe at home, you can use any fish that you like. Long John Silver's uses Wild-caught Alaskan Cod. I have made my recipe with cod I purchased at Costco. I think this would work well with catfish or even tilapia, or any other white fish you may have. You may even want to check out my Long John Silvers Chicken Plank recipe.

For frying, I used vegetable oil. I used my T-fal FR8000 Oil Filtration Ultimate EZ Clean Easy to clean 3.5-Liter Fry Basket Stainless Steel Immersion Deep Fryer, 2.6-Pound, Silver . I like it because it regulates the heat very well, and it has a filter so you can reuse the oil. I think peanut oil would also work well, but it is more expensive.

I do have some tips on technique. Make sure your fish pieces

are no more than 3 ounces when the fish is heavier it will immediately sink in the oil, and the batter may wrap itself around the heating elements of your fryer. If you are simply using a pot to heat your oil in, this may not be an issue. I like to raise and lower the battered fish pieces a few times when I lower them into the oil, this way the batter can cook just a little, and the expansion of the batter is less troublesome. It isn't difficult to do at all, but this batter does expand while cooking, it is one of the characteristics that make this batter so unique.

I hope you enjoy one of my childhood favorites. You could use this same batter to dip chicken tenders, shrimp, and even onion rings. You may want to serve this recipe with some tartar sauce.

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Ingredients :

Batter:

1 1/2 cups flour

4 tablespoons cornstarch

1/2 Teaspoon Baking Soda

1/2 Teaspoon SALT

1 1/2 cups hot water

You'll also need chicken or fish

Directions : In a mixing bowl sift together the dry

ingredients. Add the water and mix well. Completely coat the chicken or fish fillets with the batter and fry until golden brown