

FRIED WHITEFISH WITH DICED WATERMELON CHUTNEY AND WATERMELON RIND TARTAR SAUCE

Yield: 8 Portions

Ingredients	Amounts
<i>Fish</i>	
Cod fillet, 5 oz., cut in half	4 ea.
Salt	to taste
Pepper	to taste
AP flour	1 ½ cups
Cornstarch	1 cup
Baking powder	½ tsp.
Baking soda	½ tsp.
Salt	1 tsp.
Sparkling water	2 - 2 ½ cups
Lemon juice or vinegar	1 tsp.
Flour for coating	as needed
Vegetable oil	2 qt.
<i>Chutney</i>	
Red onion, small dice	¾ cup
Rice vinegar	½ cup
Sugar	½ cup
Watermelon, red or yellow, small dice	2 cups
Fresno chile, 1/8" slices, seeded	1 ea.
Mint, chiffonade	1 Tbsp.
Cilantro, chopped	1 Tbsp.
<i>Tartar Sauce</i>	
Watermelon rind, grated	½ cup
Mayonnaise	1 cup
Capers, chopped	¼ cup
Dill, chopped	¼ cup
Whole grain mustard	1 Tbsp.
Watermelon slices	4 ea.

Method

1. Cut each of the fish fillet into 2 pieces. Season with salt and pepper.
2. Mix together the dry ingredients for the batter and set aside.
3. *For the Chutney:* Combine onion, vinegar and sugar in sauce pot and cook on medium heat until reduced by ¾. Add the watermelon and Fresno chiles, and continue to cook for 5 more minutes until thickened. Cool and add the herbs, strain any excess liquid as needed.

4. *For the Tartar Sauce:* Squeeze any excess water from the watermelon rind. Combine all ingredients and mix well. Keep cold.
5. *For the Fish:* Mix dry ingredients from earlier, with the sparkling water and lemon juice until just combined. Do not overmix.
6. Dry the fish well, coat with flour, and dip into the batter.
7. Fill a pot with the oil so that it reaches $\frac{1}{2}$ way up the sides and heat to 350°F.
8. Place fish into the heated oil and fry until golden brown, about 3-4 minutes. Season with salt while warm.
9. Serve fish with the tartar sauce and the chutney. Garnish the plate with a slice of watermelon.