

Potato-Crusted Halibut with Tartar Sauce

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Why this recipe works:

We love the crisp crust of batter-fried fish but weren't willing to put up with the mess of deep-frying for a weeknight super. Instead, we coated the fish fillets with a seasoned mayonnaise, pressed on a potato-chip crust, and popped them in the oven until they were crisp and cooked through. The result? Easy cleanup and equally delicious fish.

Ingredients

1 cup mayonnaise
3 tablespoons finely chopped dill pickles, plus 1 teaspoon pickle juice
1 small shallot, minced
1 tablespoon capers, rinsed and chopped fine
Salt and pepper
1 tablespoon lemon juice
2 teaspoons Dijon mustard
 $\frac{1}{8}$ teaspoon cayenne pepper
4 (6-ounce) skinless halibut fillets, 1 inch thick
2 cups potato chips, crushed

Method

1. Adjust oven rack to middle position and heat oven to 450 degrees. Combine $\frac{3}{4}$ cup mayonnaise, pickles, pickle juice, shallot, capers, $\frac{1}{4}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper in bowl; set aside.
2. Combine remaining $\frac{1}{4}$ cup mayonnaise, lemon juice, mustard,

and cayenne in second bowl. Pat fish dry with paper towels and season with pepper. Brush top and sides of fish with mayonnaise–lemon juice mixture and coat with potato chips, pressing to adhere.

3. Place fish on foil-lined rimmed baking sheet and bake until fish flakes apart when gently prodded with paring knife and registers 140 degrees, 12 to 15 minutes. Serve with tartar sauce.

Source: Cook's Country (4 servings)