

Fried Fish Sandwich

By Sue Li

YIELD 4 sandwiches

TIME 20 minutes

This fried fish sandwich doesn't stray far from the classic fast-food staple: breaded fish, a soft bun, a slice of cheese and tangy tartar sauce. The best part is you can put it together in just about the amount of time it would take to stand in line and order it at the counter. Capers, shallots and fresh dill make this tartar sauce feel a little fancy, but a splash of soy sauce adds the umami that takes it to a very familiar place. Flounder is an affordable choice for the recipe, but if you can't find it, substitute with sole or any mild flat fish.

INGREDIENTS

FOR THE TARTAR SAUCE:

½ cup mayonnaise

¼ cup bread and butter pickle chips, finely chopped, plus 1 tablespoon pickle brine

1 small shallot, finely chopped

2 tablespoons coarsely chopped fresh dill

2 tablespoons (drained) capers, coarsely chopped

1 teaspoon soy sauce or tamari

Kosher salt

FOR THE FRIED FISH:

1 cup vegetable oil

¼ cup all-purpose flour

2 large eggs, lightly beaten

2 cups panko bread crumbs

4 flounder fillets (about 1 pound), halved crosswise

Kosher salt

FOR ASSEMBLY:

4 soft white buns

PREPARATION

Step 1

Prepare the tartar sauce: In a medium bowl, whisk together mayonnaise, pickles and pickle brine, shallot, dill, capers and soy sauce. Season with salt to taste and set aside. (Makes ¾ cup.)

Step 2

Prepare the fried fish: Heat oil in a large, straight-sided skillet over medium. Place flour, eggs and panko in 3 separate medium shallow bowls. Season flounder on both sides with salt and dredge in flour, dusting off excess, then transfer to egg wash, allow excess to drip off, then coat with panko.

Step 3

Working in batches, fry about 4 breaded fillets at a time until golden brown and cooked through, about 1 ½ minutes per side. Transfer to a wire rack and season with salt. Repeat with remaining fish.

Step 4

Assemble the sandwiches: Spread tartar sauce on both sides of each bun. Place 1 piece of fried fish on each bottom bun, then add a slice of cheese on top and another piece of fish on the cheese. The residual heat from the fish will help melt the cheese. Sandwich together and serve immediately.

PRIVATE NOTES

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**4 slices American cheese or
Cheddar**