

Fried pollock sandwich with pickles and sriracha aioli

Recipe by Kelsey O'Connor

Photo by Brendan Landry

For batter:

¾ cup flour

¼ cup panko breadcrumb

2 Tablespoons cornstarch

¼ teaspoon baking soda

¼ teaspoon baking powder

¼ cup chopped fresh parsley

1 Tablespoon onion powder

¾ cup of water

Salt and pepper

-Mix all dry ingredients with parsley stir in water last. Set aside.

For aioli:

1 egg and 1 egg yolk

1 tablespoon dijon

2 teaspoons lemon juice

1 garlic clove, minced

2-3 tablespoons sriracha

1 cup oil, more oil will be needed for
frying

*-With wire whisk mix first five
ingredients together. Slowly drizzle
in oil while whisking to thicken the
aioli.*



Preparation:

Preheat vegetable oil in a deep frying pan to 350°. Prepare aioli and batter ahead. Cut pollock fillets in to 3-4 ounce portions and pat dry. Dip pollock in batter and fry until fish is golden brown and floating (3-5 minutes). Toast buns and assemble sandwiches topped with shredded lettuce, aioli, and your favorite pickles.