

Sam Adam's Brew Pub Club



INGREDIENTS

2	Each	<u>Craft Beer Battered™ Pollock Fillets</u> 2-3 oz. Craft Beer Battered Pollock Filets
1	Each	Bun
3	Slices	Red Onions, Shaved, Pickled
5	Each	Fried Pickle Chips
1/4	Cup	Iceberg Lettuce, Shredded
1	Each	Russet Potato, Chips, House Made Dill Sauce:
1/4	Cup	Dill, Fresh
1/3	Cup	Mayonnaise
1	Teaspoon	Lemon, Fresh, Juiced
1	Teaspoon	Hot Sauce
To	Taste	Salt
To	Taste	Pepper

FEATURED PRODUCTS:

MENU PARTS: Chefs Favorites,
Entrees, Sandwiches

DIRECTIONS

1. Prepare the dill sauce ahead of time.
2. Make the potato chips by slicing the potatoes in salted ice water for 15 minutes, drying them and frying at 350° till crispy.
3. Fry the pickle chips till crispy.
4. Cook the Craft Beer Battered Pollock according to package instruction to a 165°F internal temperature.
5. Generously sauce on both sides of the bun.
6. Place the lettuce on the bottom bun, then the pollock, top with pickles, chips, shaved onions and the top bun.
- 7.