

Drunken Fish n' Chips



INGREDIENTS

2	Each	<u>Craft Beer Battered™ Cod Fillets 2 oz.</u>
3	Ounces	Fries
4	Ounces	Slaw
2	Ounces	Lemon Malt Vinegar Remoulade
1	Each	Lemon, Fresh Wedge

FEATURED PRODUCTS:

MENU PARTS: [Entrees](#)

Don't be accused of selling "mystery fish". Tell them it's cod—a top ten species. Not only that...it's coated with craft beer batter (people love craft beer). Add some house-made slaw and a tangy French accent with Lemon Malt Vinegar Remoulade. They will come.

DIRECTIONS

1. Prepare the CBB Cod according to package instructions to an internal temperature of 165°F.
2. Arrange fish with fries, scratch made slaw and lemon malt vinegar remoulade.