

Cod Fry Pie



INGREDIENTS

2	Pieces	<u>Beer Battered Cod Fillets 3 oz.</u>
2	Ounces	White Balsamic Vinegar Chips
1/2	Cup	Mayo
1	Ounce	Tarragon, Small Bunch, Chopped Finely
2	Ounces	Chili
2	Ounces	Sour Cream
1	Bunch	Green Onions, Sliced on the Bias
1	Ounce	Bacon Bits
To	Taste	Salt and Pepper

FEATURED PRODUCTS:

MENU PARTS: [Chefs Favorites](#), [Entrees](#)

Embark on a Gastronomic Journey: Delight in the Irresistible Delicacy of our Cod Fry Pie, where Crispy Cod takes center stage, accompanied by a Symphony of Sensational Flavors. This unique recipe combines a medley of sensational ingredients that will tantalize your taste buds and leave you craving for more.

DIRECTIONS

1. Fry the Cod until golden brown 4-5 minutes, cut up- set aside
2. Mix the Mayo and Tarragon, salt and pepper to taste- set aside
3. Heat Chili
4. Take the Balsamic chip bag and slice open on the side of the bag so the bag can be easy to handle and get the ingredients into the bag
5. Lightly crush the chips in the bag with your hands squeezing the outside of the bag
6. Place the Cod pieces into the bag and top with, chili, bacon, sour cream, green onions and top with the Tarragon Aioli
7. Serve in a disposable boat with a black plastic fork