

Super Extreme Haddock Sandwich



FEATURED PRODUCTS:
MENU PARTS: Sandwiches

DIRECTIONS

1. Combine the cabbage, tomatoes, salt, sugar & white vinegar in a small mixing bowl. Chill.
2. In a preheated deep fryer 350°F, cook the extreme haddock fillet for approximately 8-10 minutes or until it reaches an internal temperature of 165°F.
3. Cook the French fries for 3-4 minutes or until golden brown and crispy.
4. To make the sandwich, slice the hoagie bun and spread the tartar sauce. Place the fish into the bread, top with fries and coleslaw.

INGREDIENTS

1	Each	<u>Tavern Battered® Haddock Fillets 8-10 oz.</u>
1	Each	Hoagie Bun
1/2	Cup	Cabbage, Angel Shredded
1/4	Cup	Tomato, Diced
1/2	Teaspoon	Salt & Pepper
2	Tablespoons	White Vinegar
4	Ounces	French Fries
2	Ounces	Tartar Sauce