

Filet~O-Fish®

You'll need a DEEP-FRYER for this one. (this is a per-serving recipe. Multiply everything by each serving needed.) Fish patty can also be baked per package directions.

1 Van de Camps frozen breaded whitefish patty*
1 small, regular hamburger bun
1 Tablespoon prepared tartar sauce
1/2 slice real American cheese
dash salt
1 12"x12" sheet of waxed paper (to wrap)

**use any square whitefish patty not extra crisp, like Mrs. Pauls, or even the store brand.

(as with the burgers, pre-heat your oven to warm. This is your warming "bin".)

Pre-heat you fryer to 375-400 degrees. After its ready, cook fish 3-5 minutes until done.(do NOT thaw first.) Remove and add a dash of salt.

In the old days, the bun was quick warmed using a steamer. We'll use the microwave. Microwave the bun about 10 seconds, until hot and steamy. (Do NOT toast the bun) Add about 1 Tablespoon of prepared tartar sauce to crown side of the bun. Place the cooked fish filet on top, add 1/2 slice american cheese centered on the fish, and add heel of the bun. Wrap in a 12"x12" sheet of waxed paper and warm in oven's lowest setting for 8-10 minutes. Dig into a fabulous Filet~O-Fish!

*****ONCE AGAIN***** An alternate "Q-ing" method would be to wrap the sandwich tightly in wax paper, let sit for 5 minutes, and microwave on high for 15 seconds (while still wrapped.) In fact, you can use this method on ALL of the burger recipes on this site, with the exception of the McD.L.T. ("Q-ing" was a McDonald's term for helping the flavors to meld via mechanical means; ie heatlamp or microwave.)