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What's Cookin': Fish and chips is a simple easy-to-do favourite dinner

Happy Easter weekend everyone! Gerry and I thought a little fish recipe might be appropriate, since many of you will be eating fish on Good Friday—and the rest of us just might be interested in getting in a tasty fish dish sometime soon!

I am a fish and chips lover—but not the battered and deep fried kind. So today we've shown you a photo of pan-seared tilapia, homemade fries and chipotle mayonnaise. The only thing you really need a recipe for is the chipotle mayonnaise—so that's what you've got. As for the fish and chips—it's simple!

Rinse and pat dry one fish filet per person. Heat a non-stick pan with a drizzle of oil. Get it nice and hot. Season fish with salt and pepper on both sides. Add fish to the hot pan and sear until you have good colour on that side, flip and sear on the other side, then pop the whole pan into a preheated 400 degree oven until the fish is done. Just remember 8-10 minutes of cooking time per inch of thickness. So most tilapia filets will only take about 6-8 minutes. By the time you sear on both sides, it really only needs about 4 minutes in the oven. Once the fish comes out, sprinkle with some chopped fresh herbs—chives are nice.

As for the chips, russet potatoes work

Lori Gysel & Gerry Kentner



nically—or whatever kind of potatoes you have in the house. To peel or not to peel—that is the question. It's much easier not to peel and we like the skin, but it's up to you. Slice potatoes into long strips and then make sure they are dry, pat with a paper towel if necessary. Then toss in olive oil and sprinkle with coarse salt. Bake on a baking sheet—DO NOT pile up. If necessary, use more than one pan. Make sure they are well spread out. Then bake in a preheated 400 degree oven for anywhere from 15-45 minutes, depending on how many pans you are making and how thick your strips of potato are. Toss once during cooking—they should be quite crispy on one side before you flip them.

Serve the fish and chips with a heaping serving of the chipotle mayonnaise—it is delicious!

Have fun and keep cooking!
 Email questions and comments to
 whatscookin@independentfreepress.com

Chipotle Mayonnaise

Makes 1 3/4 cup

Ingredients

- 1 head garlic
- 1 tsp olive oil
- 1 cup Hellman's mayonnaise
- 1/2 cup sour cream
- 1/2 lime, squeezed
- 1 chipotle pepper plus 1 tsp of the adobe sauce they are canned in
- salt and pepper to taste



Method

Cut garlic head in half and drizzle olive oil over both halves of the exposed garlic. Place in tin foil and roast in a preheated 400 degree oven for approximately 30 minutes

or until garlic is soft and golden brown. Combine all other ingredients in a food processor. Squeeze garlic cloves into the processor. Puree until smooth. Taste for heat—add more chipotle pepper or adobe sauce if you required more heat. Taste for salt and pepper. Refrigerate until ready for use.

Upcoming dinners to aid local groups

Louisiana Jambalaya Dinner will be held on Friday, April 29, 6 p.m. at Norval United Church. At 7:30 p.m., there will be a concert by indie/folk artist Bri-anna Swan. Tickets are \$10 dinner/\$10 concert, for adults or \$5 dinner/\$5 concert for children under 13. Email louisianadinner@yahoo.com to reserve tickets. Fundraiser to send team next month to New Orleans to help build a Habitat for Humanity home.

Acton Rotary Club will host their An-

nual Gala Dinner and Auction Sale at Blue Springs Golf Course on Friday, April 29. The evening will start with cocktails and viewing of auction items at 5:30 p.m. A roast beef buffet dinner will be served at 6:30 p.m. Following dinner Kevin McArthur will conduct the live auction. A silent auction, a draw boxes table and door prizes will also be part of the evening. Tickets \$40 single or \$75 per couple are available from any Acton Rotarian or Brian Robertson, 519-853-1653 or dbrobert@sympatico.ca.

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