



CHEF **DAVID BURKE**
OUTDOOR LIVING RECIPE SERIES: MAIN COURSE



FLUKE FRY

PREP TIME: 15 MINUTES

COOK TIME: 10 MINUTES

SERVES: 4

INGREDIENTS:

2 fluke fishes, fresh and local
1 cup flour
Water, enough to make a batter
Vegetable oil, for frying
Salt, to taste
Chipotle aioli
Fresh lemon wedges
Chips (French fries or other type of potato side, optional)

DIRECTIONS

1. If the fish is whole, clean and filet the fish, keeping the bones for presentation. Otherwise, ensure your fluke filets are ready to go.
2. In mixing bowl, combine flour and water to create a simple batter. Consistency should be such that it coats the back of a spoon but still runs off smoothly.
3. Turn on the XO Power Burner, set it to high heat. Place a deep pot on the burner. Fill it with vegetable oil for frying. Heat oil to around 350°F to 375°F.
4. Dip the fluke filets in the batter, ensuring they are well-coated.
5. Carefully place the battered fluke filets into the hot oil on the XO Power Burner. Fry them until they are golden brown and crispy. This should take about 3-5 minutes per side, depending on the thickness of the filets.
6. Once fried, remove the fluke filets from the oil and place them on a paper towel-lined plate to drain any excess oil. Season with salt while hot.
7. Serve the crispy fluke with chipotle aioli, fresh lemon wedges and chips on the side. Optionally, use the fish bones for presentation as mentioned in the video.

