

Fish and chips has always been a dish that connects my two homes — the UK and Bermuda. I love the British tradition of crispy fried fish, but in Bermuda, we give it our own island touch with wahoo or rockfish, a splash of citrus, and a hint of spice. It's comfort food that tells a story — one of travel, flavour, and where land meets sea



- Ingredients
- For the Fish:
 - 2 fresh fillets of wahoo, rockfish, or cod (about 150g each)
 - 1 cup all-purpose flour
 - 1 tbsp cornstarch
 - 1 tsp baking powder
 - ½ tsp salt
 - 1 cup cold beer (or sparkling water)
- Oil for frying
- For the Chips:
 - 3 large potatoes, peeled and cut into thick chips
 - 1 tbsp white vinegar (for parboiling)
 - Salt, to taste
- For the Bermudian Twist:
 - 1 tsp all-purpose seasoning or jerk spice (optional)
 - ½ cup chopped fresh parsley
 - A squeeze of fresh Bermuda lemon or loquat for brightness
 - Homemade tartar sauce with a hint of hot sauce



Fish & Chips – The Bermudian Way



Serves: 2



Prep Time: 20 mins |

Cook Time: 25 mins |

Total Time: 45 mins

Method

1. Prep the Chips:
2. Parboil the potatoes in salted water with a splash of vinegar for 5 minutes. Drain and let them dry.
3. Fry the Chips:
4. Heat oil to 160°C (320°F). Fry chips for 4–5 minutes until soft but not golden. Remove and rest. Increase heat to 190°C (375°F) and fry again until crisp and golden.
5. Make the Batter:
6. Whisk flour, cornstarch, baking powder, and salt in a bowl. Gradually add cold beer until smooth. Stir in seasoning or a hint of jerk spice for a Bermudian kick.
7. Fry the Fish:
8. Coat the fish lightly in flour, dip in batter, and fry for 5–6 minutes until crisp and golden. Drain on paper towels.
9. Finish and Serve:
10. Serve fish and chips hot, sprinkled with parsley, lemon, and a side of spicy tartar sauce or coleslaw.

CHEF WILL'S TIPS:

- Chef Will's Tip !!
- "For the crispiest batter, keep your beer or sparkling water ice cold and never overmix — a few small lumps are perfect. The cold batter hitting hot oil is what gives that light, airy crunch. And always fry the fish last, so it's golden and piping hot when it hits the plate!"
- Chef William Smith Local
- www.willsmithskitchen.com
- [@WillSmithKitchen](#) "Bringing Local Flavor to Every Table"