



Crispy Fish Sandwich with Caesar Sea Sauce

Fried fish filet sandwich, with Old Bay® creamy Caesar sauce and iceberg lettuce on a toasted soft lobster-style roll.

Yield: 24

INGREDIENTS

1 bag	Foothill Farms® Caesar Dressing Mix (#J351)	2 c	Cold water
1 qt	Vinegar (white distilled)	2 3/4 qts	Vegetable oil
3/4 c	Old Bay® Seasoning	1 c	Cocktail sauce
24 each	Hot dog bun	6 c	Shredded iceberg lettuce
24 each	Fish filets, tempura battered, fried, 4 oz portions, 6 lb		

INSTRUCTIONS

1. Pour contents of package (12.5 oz) into a 12-quart bowl mixing bowl of an electric mixer with a wire whip attachment. Add cold water, vinegar and 3 cups of vegetable oil. Mix at high speed for about three minutes.
2. Scrape down sides of bowl. Turn mixer back on and slowly pour in remaining vegetable oil, Old Bay and cocktail sauce. Continue mixing at high speed for another three minutes. Reserve cold.
3. For 1 order: Toast buns to order. Place ¼ c lettuce into the bun. Top with 4 oz. fried fish filet, then spread 2 Tbsp of Old Bay Creamy Caesar Sauce.