

Our State eats

Published in the April 2026 issue of Our State

Skillet-Fried Cod With Tartar Sauce

Yield: 4 servings.

- 2 pounds or 4 (8-ounce) fillets fresh cod**
- 4 teaspoons smoked paprika**
- 2 teaspoons garlic powder**
- 2 teaspoons onion powder**
- 1 teaspoon celery salt**
- 1 teaspoon kosher salt**
- 2 teaspoons lemon pepper**
- 6 tablespoons vegetable oil**
- 4 lemon wedges (for garnish)**

Lay fish on cutting board and pat dry with a paper towel.

In a shallow bowl, whisk together paprika, onion and garlic powders, celery salt, kosher salt, and lemon pepper. Press both sides of fillets into seasoning mix and set aside on a plate.

To a large skillet over medium heat, add vegetable oil. Once oil is hot, carefully place fish into pan. Cook for 2 minutes, then use a fish spatula to flip fillets. Cook another 2 to 3 minutes or until fish forms a light brown crust. Drain fried fish on a cooling rack over a baking sheet and serve hot. Garnish with fresh lemon.

For the Tartar Sauce:

- 1 cup mayonnaise**
- 1 teaspoon fresh lemon juice**
- 3 tablespoons finely chopped onion**
- 2 tablespoons dill pickle cubes or relish**
- 1 teaspoon hot sauce**
- ¼ teaspoon freshly cracked black pepper**
- ½ teaspoon Old Bay seasoning**

Add all ingredients to a bowl and stir until well incorporated. Refrigerate until ready to serve.



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