



Beer Battered Fish

For delicious fish and chips, make rémoulade sauce and serve with French fries and malted vinegar.

Ingredients

2 filets of fresh cod
1 cup flour
1 tsp black pepper
1 tsp onion powder
1 tsp garlic powder
½ tsp paprika
2 tsp salt
1/2 tsp of baking soda
3/4 can of beer (I used fat tire amber ale as it has a nice balance of maltiness and hoppiness)
1/2 tsp cayenne (optional)

Directions

If using a deep fryer, preheat oil to 350F. If cooking in a Dutch oven, add enough oil for deep frying and heat on the stovetop to 350F, using a candy thermometer works well for this method. Mix all dry ingredients. Slowly add the beer while whisking. I used about 3/4 of the can of beer. Let batter rest 10 minutes. Cut fish into pieces if desired, about 2" x 4". Holding on to a corner of the fish, dip in batter and let some of the excess batter drip off. Gently lower the fish into the oil and avoid splashing. Repeat with the rest of the fish, you may have to work in batches. The fish took 3 minutes to cook and should come out golden brown with a light crispy texture.