



# Noreen's Kitchen

## Basic Beer Batter

### Ingredients

2 cups all purpose flour	1 teaspoon paprika
1 tablespoon baking powder	1, 12 ounce bottle of your favorite beer
1 teaspoon salt	1 cup water
1/4 teaspoon cracked black pepper	

### Step by Step Instructions

Combine dry ingredients in a large bowl and whisk together to evenly distribute.

Add all of the beer and whisk. At this point it may be very thick.

Add half of the water and whisk. Determine if you require the remaining water. You want the batter to be like thin pancake batter.

Allow batter to sit for 5 minutes before using.

This batter is perfect for coating fish, shrimp, scallops, chicken fingers, mushrooms, zucchini sticks or making amazing onion rings!

**Enjoy!**