

Beer Batter Fish Made Great



Recipe by: Linda Olar www.allrecipes.com This is a great beer batter fish recipe, and is very easy to do. We often fish all day with friends, and then cook the fish afterwards out on deck. Yummy and great.

Ingredients

- 2 quarts vegetable oil for frying
- 8 (4 ounce) fillets cod
- salt and pepper to taste
- 1 cup all-purpose flour
- 2 tablespoons garlic powder
- 2 tablespoons paprika
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 1 egg, beaten
- 1 (12 fluid ounce) can or bottle beer

Instructions:

1.Heat oil in a deep fryer to 365 degrees F (185 degrees C). Rinse fish, pat dry, and season with salt and pepper.

2.Combine flour, garlic powder, paprika, 2 teaspoons salt, and 2 teaspoons pepper. Stir egg into dry ingredients. Gradually mix in beer until a thin batter is formed. You should be able to see the fish through the batter after it has been dipped.

3. Dip fish fillets into the batter, then drop one at a time into hot oil. Fry fish, turning once, until both sides are golden brown. Drain on paper towels, and serve warm.