



BEER BATTERED FISH

INGREDIENTS

2lbs Haddock or other fish
(Cod or Halibut)

2 tsp sea salt

1 tsp coarse black pepper

1 cup All Purpose Flour

1tbsp garlic powder

1 tbsp paprika

1 tsp dry dill

1/2 tsp sugar

1 egg

1 - 12oz beer
(Try a local craft beer such
as Breton Brewing or Big
Spruce)

Oil for deep fryer

PROCEDURE

Heat your deep fryer to 375° degrees.

Dry the fish with paper towel, taking any excess moisture from the fish.

Mix all the dry ingredients together and add the egg.

Pour the beer into the mixture slowly, mixing continuously until the batter is combined and there are no lumps.

Dredge the fish through the batter using a fork, then slowly place each piece of fish into the hot oil.

Fry until golden brown then remove from oil, place on cooling rack.

Enjoy!

