



BY KAREN LOGAN

Makes 6 Servings

Prep time: 15 minutes

Cook time: 15 minutes

INGREDIENTS:

2 lbs. Cod or firm white fish,
cut into 2"x3" pieces
1 ½ cup flour, all-purpose
1 egg, beaten
1 tbsp garlic powder
1 tbsp paprika
1 tbsp old bay seasoning (or all
purpose seasoning)
1 tsp salt
1 tsp pepper
12 oz American Lager
1 quart canola oil

DIRECTIONS:

Batter: mix 1 cup flour & seasonings
together. Stir in egg. Slowly mix in beer and
let sit for 10 minutes. Heat oil in a pot to 375°
(Oil should be about 2-3" deep). Dip fish into
batter and drop in one at a time slowly into
oil. Make in batches to ensure oil stays hot
enough (otherwise you get greasy fish). Fry
the fish for about 2-3 minutes on each side,
until golden brown. Place cooked fish on
wired rack to drain until ready to serve.

*Want fries or onion rings? Use the same batter
and oil. Just do it before you fry fish.*

Beer Pairing: Pilsner:

The well-structured body, combined with a
healthy dose of hop flavors and bitterness of
Pilsners, make them
a perfect pairing for
fat and savory dishes
such as fried fish.

