

Beer Battered Fish

Ingredients

- 4 6 ounce cod fish fillets
- 2 quarts vegetable or canola oil
- 2 cups flour
- 3 eggs beaten
- 1 stick of butter
- 1 ounce white wine
- 1 tablespoon coarse ground black pepper
- 1 tablespoon salt
- 1 tablespoon paprika
- 1 tablespoon garlic salt
- 1 12 ounce bottle of beer

Preparation

- **Step 1:** In a dutch oven or deep fryer heat oil to 375 degrees
- **Step 2:** In a large bowl mix all the seasonings and flour, and mix in the beer, white wine, and eggs and whisk them really well until very smooth, in another bowl add more flour.
- **Step 3:** Season the fish with salt and pepper, then dip the fish into the batter lightly, then dredge the fish in the flour and very gently drop into the oil. ****Pro Tip**** hold the fish in the oil for a few seconds and then let it loose into the oil.
- **Step 4:** When the fish begin to float remove them from the oil and set aside...garnish with a little parsley.