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Beer Batter for Fish

★★★★☆

Basic beer batter, good for almost any white fleshed fish.

By Wilma Scott

Prep: 10 mins

Cook: 5 mins

Total: 15 mins

Servings: 6

Yield: 2 to 4 servings



Ingredients

3 eggs

$\frac{3}{4}$ cup beer

1 $\frac{1}{2}$ cups milk

4 cups pastry flour

1 tablespoon baking powder

$\frac{1}{2}$ teaspoon baking soda

2 tablespoons cornstarch

salt to taste

ground black pepper to taste

$\frac{1}{16}$ teaspoon garlic powder

1 $\frac{1}{2}$ pounds cod fillets

2 quarts vegetable oil for frying

Directions

Step 1

In a medium bowl, stir together flour, baking powder, baking soda, and cornstarch.

Step 2

In a large bowl, beat together eggs and milk. Mix in beer. Stir in flour mixture. Season with salt, black pepper, and garlic powder.

Step 3

In an electric deep fryer or a heavy saucepan, heat oil to 375 degrees F (190 degrees C).

Step 4

Coat fish in batter, and submerge in hot oil. Fry until golden brown, about 4 to 5 minutes. Serve.

Editor's Note

We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature, ingredient density, and the specific type of oil used.

Nutrition Facts

Per Serving: 777 calories • protein 28.9g •

Per serving: 172 calories, protein 20.5g,
carbohydrates 74.8g; fat 41.5g; cholesterol 142.2mg;
sodium 491.7mg.

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