



# 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  
¾ cup beer  
1½ cups milk  
4 cups pastry flour  
1 tablespoon baking powder  
½ teaspoon baking soda  
2 tablespoons cornstarch  
salt to taste  
ground black pepper to taste  
⅙ teaspoon garlic powder  
1½ 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:** 772 calories; protein 28.9g; carbohydrates 74.8g; fat 41.5g; cholesterol 142.2mg; sodium 491.7mg.

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Printed from <https://www.allrecipes.com> 02/06/2022