

Beer Battered Fish

Ingredients

Main Ingredients

- Boneless Skinless Fish Fillets
- 1 Lemon
- Malt Vinegar
- Avocado or Vegetable Oil
- All-Purpose Flour for dusting the fish

Tartar Sauce

- 1 Cup Mayonnaise
- 1 Tbsp Diced Dill Pickle (or Dill Relish)
- 2 Tbsp Dill Pickle Juice
- 1 Tbsp Dried Minced Onion
- ¼ Teaspoon Salt
- ¼ Teaspoon Pepper

Batter

- 1 Cup All-Purpose Flour
- 1 Teaspoon Salt
- 1 Teaspoon Baking Powder
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Onion Powder
- 1/2 Teaspoon Dried Dill
- 1 Teaspoon Corn Starch
- 1 Bottle of Cold Beer (dark like Guinness is best)
- 1/2 Cup of Cold Milk
- 2 Eggs

Preparation

Mix tartar sauce ingredients with a whisk at least one hour in advance, preferable a day in advance. Allow it to sit in the refrigerator to marry the ingredients. Whisk it again prior to serving.

Rinse fish in cold water and pat dry with paper towels to remove any water from the fish. Cut each piece of the fish to the same thickness.

In a large bowl mix the batter, whisking in the beer until you have a semi-thick creamy consistency. It should take about 1/2 of a bottle of beer. You can do this ahead of time and refrigerate the batter.

Cooking

Use a dutch oven or large sauce pan with at least two inches of oil. Heat oil to 375 degrees using a thermometer. Dust the fish with flour and then dip in the batter. Slowly lower the fish into the oil in batches so the fish doesn't drop the temperature too much. Fry until golden brown, usually about 8-9 minutes. You need to flip the fish half-way through. Check for doneness. 145 degrees Fahrenheit in the center of the thickest piece is done.

Serve with lemon wedges, tartar sauce, and malt vinegar.

Traditionally served with fries (fish 'n' chips). White bonesless fish like striped bass or lingcod works well, but don't be afraid to try using mackinaw, kokanee, or any other de-boned fish.