



Lager Battered Fish & Chips Rosemary Shoestring Fries & Green Goddess

1 lb. cod, portioned
½ lb. potatoes, sliced thin
4 sprigs rosemary

BATTER

1 cup all-purpose flour
1 Tbsp. cornstarch
1 ½ cups Yuengling Lager
1 tsp salt
1 tsp black pepper, ground
1 tsp onion powder

GREEN GODDESS

1 cup packed arugula
2 Tbsp. tarragon
2 Tbsp. dill
½ cup packed parsley
½ avocado
¼ cup green onions, chopped
1 garlic clove
3 Tbsp. fresh lemon juice
½ cup mayonnaise
½ cup sour cream
¼ cup buttermilk

BATTER

Whisk all ingredients together. Dip fish into batter, letting excess batter drip off. Cook in a fryer at 350° F 8-10 minutes until golden and cooked throughout.

Fry potatoes and rosemary in 350° F fryer until golden, about 2 minutes. Salt to taste when done.

GREEN GODDESS

Process all in food processor until smooth.

Yuengling
★ TRADITIONAL ★
LAGER

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