

From the Kitchen of Sheryl Yuengling



Premium Beer Battered Fish

1 cup flour	1 ¼ cup Yuengling
2 tsp baking powder	Premium (chilled)
2 tsp salt	Canola oil for frying
1 tsp black pepper	1 ½ lbs. cod, cut into 1 inch
1 tsp garlic powder	strips
½ tsp paprika	

Combine flour along with the rest of the dry ingredients and whisk together. Add the cold beer and whisk until there are no lumps.

Heat 3 inches of oil in a Dutch oven over medium heat until it registers 375° F.

Coat each piece of fish in the batter and carefully drop into the heated oil. Fry until golden brown and cooked through, 5-6 minutes and flipping halfway through.

Use a slotted spoon to remove the fish from the oil and place on a paper towel-lined plate.

Sprinkle with salt and serve immediately.

