



INGREDIENTS

- ¾ c all-purpose flour
- ½ c Yuengling® IPL
- Canola oil
- 4 medium russet potatoes, each cut into 8 wedges
- 1 egg, separated
- 1 lb cod filets, cut into 8 pieces
- Malt vinegar (optional)

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Yuengling IPL FISH & CHIPS

DIRECTIONS

1. Combine flour, Yuengling® IPL and 2 tsp canola oil in small bowl and cover; refrigerate 1 to 2 hours.
2. Pour 2 inches canola oil into heavy skillet. Heat until about 365° F or a fresh bread cube placed in oil browns in 45 seconds. Add enough potato wedges to fit without crowding. Fry 4 to 6 minutes until outsides are brown, turning once. Drain on paper towel; sprinkle lightly with salt.
3. Repeat with remaining potatoes (allow temperature to return to 365° F between batches; reserve oil to fry cod).
4. Stir egg yolk into reserved flour mixture. With electric mixer, beat egg white in medium bowl until soft peaks form. Fold egg white into flour mixture.
5. Rinse fish; pat dry with paper towels. Dip 4 pieces into batter; fry 4 to 6 minutes (or until batter is crispy and brown and fish flakes easily when tested with fork), turning once. Drain on paper towels. Serve immediately with potato wedges. If desired, sprinkle fish with vinegar.

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