



# Beer Battered Fish & Chips

## Ingredients:

6, 5oz filets cod or other firm white fish  
1 cup flour  
1/2 tbsp baking powder  
1/2 - 1 cup corn starch  
1, 12 oz bottle good beer  
2 tsp salt  
1 tsp black pepper

3-4 russet potatoes, washed, skin on and cut into fries

canola oil, for frying

## Directions:

Preheat oven to 350 degrees and line a baking sheet with a wire rack. Heat deep fryer or a deep pot with oil to 375 degrees.

Soak cut potatoes in a large bowl filled with cold water, and use your fingers to toss the potatoes around. Let potatoes soak in cold water while you prepare the fish.

In a large bowl mix flour, spices and baking soda together. While whisking, pour in beer, and whisk until smooth. Place in fridge for at least 15 minutes. Pour corn starch into a shallow bowl. Lightly dredge each fish filet and set aside.

Drain potatoes, and dry thoroughly on a clean kitchen towel. Turn up heat, and working in batches, cook fries until golden brown, about 5-7 minutes. Drain and add to baking sheet. Season with a sprinkle of salt and place in oven.

When fries are done, turn up heat to 400 degrees. Dip cod in prepared batter, and carefully drop into hot oil. Make sure not to over crowd the pot, or you'll have mushy fish. Fry, turning once with tongs or a slotted spoon for 3-4 minutes. Remove from oil with a large slotted spoon, season with salt and put in the oven with fries. Continue cooking fish one or two filets at a time. Remove fish and fries from oven, and serve with malt vinegar.