



Beer Battered Fish and Chips

The Bearded Chef

Batter:

2 cups flour

1 tablespoon baking powder

1 teaspoon kosher salt

1/2 teaspoon cayenne pepper

1 - 3 dashes Old Bay Seafood seasoning

Other Ingredients:

Russet Potatoes

Safflower / Canola Oil

Any White Fish (Cod is traditional)

Whisk dry ingredients together.

Add one bottle of your favorite cold beer, Guinness or Murphy's Stout preferred. Set batter aside.

Cut potatoes into fries. Soak fries in cold water for at least 30 mins to remove extra starch. Dry off fries as much as possible before frying.

Set oil temp to approx. 320F for 1st fry for fries. Cook for 2-3 mins. Fries will appear soggy. Set aside.

Raise oil temp to 375F for final fry.

Cover fish in flour or cornstarch before dipping in batter. Cook fish until brown and crispy.

Cover fries in remaining batter. Cook fries until brown and crispy.