

Beer Batter (for fish, onion rings, whatever)

- oil for deep frying
- 1 egg per serving
- 1/4 teaspoon salt per serving
- spices to taste (paprika, black pepper, garlic powder, cumin, or whatever)
- 1/2 cup flour per serving
- 1 teaspoon baking powder per serving
- 1/3 cup cold beer per serving
- boneless fish fillet, onion rings, parboiled chicken strips, zucchini, or whatever else you happen to be frying

Heat the oil to 385 degrees Fahrenheit.

Make batter by beating the egg(s), adding the salt, spices to taste, flour, baking powder and beer.

Dip each piece of whatever you want to fry into the batter. Drop each batter-covered piece into the hot oil and cook til done.

Drain the cooked food on paper towels, and serve immediately.

Preparation time: 20 minutes

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