

Bakerlady



Beer Battered Fish

adapted from [Paula Deen](#)

1 1/2 pounds cod fillets, skinned with bones removed, and fish cut diagonally into 1-inch-wide strips (5 to 6-inches long)

1 (12 ounce) bottle of beer

2 cups all purpose flour

1 1/4 teaspoon house seasoning (recipe below)

1/4 teaspoon Old Bay Seasoning

salt and pepper

Batter:

In a large bowl, pour in 1 bottle of beer. Sift 1 1/2 cups flour into the bowl, whisking in gently until just combined, stir in 1 teaspoon House Seasoning and Old Bay Seasoning. Pat fish dry and season on both sides with salt and pepper and coat the fish in the beer batter. Mix together the other 1/2 cup flour and 1/4 tsp house seasoning. Dredge the pieces of fish in the flour mixture and slide into oil as coated. Fry fish, turning over frequently, until deep golden and cooked through, 4 to 5 minutes. Transfer to a paper towel-lined baking sheet and keep warm in oven. Fry remaining fish in batches, returning oil to 375 degrees F between batches.

Serve fish with French fries.

House Seasoning (I scaled this down using teaspoons -- I didn't need a whole cup of it)

1 cup salt (2 teaspoons)

1/4 cup black pepper (1/2 teaspoon)

1/4 cup garlic powder (1/2 teaspoon)

Mix ingredients together and store in an airtight container for up to 6 months.