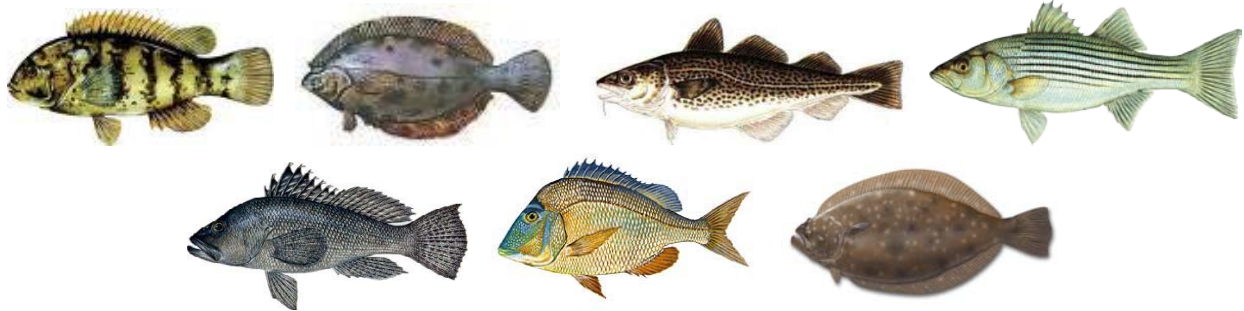


Sundowner Fish Recipes



Beer Batter Fried Fish

Serves up to 6

TYPES of FISH:

Porgy
Striped Bass
Blackfish
Sea Bass
Fluke
Flounder
Codfish

Ingredients

3 lbs. fish filleted and de-boned
Flour
2 c. unsifted flour
2 tsp. baking powder
1 tsp. salt

2 eggs, slightly beaten
2 c. beer
1/2 c. salad oil
Oil for deep frying

Method

Fillet thicker than 3/4" to 1" can be sliced thin. Coat fish with flour; set aside. In a large bowl, combine 2 cups flour, baking powder, salt, eggs, beer and 1/2 cup oil; beat with rotary beater until smooth. Dip fish into batter, allowing excess to drip into bowl. Fry in deep hot 375 degree oil until golden brown on both sides. Drain on paper towels. Try this recipe with Blackfish, Sea bass, Flounder, Fluke or Striped Bass (slice large fillets into 3/4" to 1" thick pieces approximately 3" wide by 6" long).