**Beer Battered Fish**

**by Beth in Fowlers Corners**

**Supplies You’ll Need**

* 1-pound white fish fillets such as cod or haddock, cut into 4-ounce servings
* 4 tablespoons cornstarch divided.
* 1 cup all-purpose flour
* ½ teaspoon kosher salt plus more for serving
* ¼ teaspoon ground black pepper
* 1 cup cold beer
* 4 cups vegetable oil for frying
* Lemon wedges optional, for serving.
* Tartar sauce optional, for serving.

**Making the Magic Happen**

* Pat the fish fillets dry with paper towels. Season all fish pieces with salt on both sides. Then dredge them in 2 tablespoons of cornstarch until they are fully covered.
* Set aside.
	+ 1-pound white fish fillets, 4 tablespoons cornstarch
	+ 1 cup all-purpose flour,
	+ ½ teaspoon kosher salt,
	+ ¼ teaspoon ground black pepper,
	+ 1 cup cold beer
* In a large, shallow bowl, whisk together the all-purpose flour, remaining 2 tablespoons of cornstarch, salt, and black pepper.
* Gradually pour in the cold beer while stirring continuously.
* Mix until you have a smooth and thick batter. The batter should be thick enough to coat the back of a spoon. If the batter is too thick add more beer; if it’s too thin, add more flour.
* Preheat your oven to 200°F. Set up a wire rack over a baking sheet inside the oven to keep the cooked fish warm while you fry additional batches.
* In a deep skillet or frying pan, heat vegetable oil to 350°F. Use enough oil to fully submerge the fish pieces, about 1 inch deep.
* Dip each fish fillet into the batter, ensuring it's fully coated. Allow any excess batter to drip off.
* Carefully place the coated fish fillets into the hot oil one at a time. Fry for about 3-4 minutes per side. The recommended internal temperature for cooked fish is 145°F. You can use an instant-read thermometer to check the internal temperature of the fish. Adjust the cooking time based on the thickness of your fish pieces.
* Use a slotted spoon to remove the fried fish from the oil and place them on paper towels to drain any excess oil. Transfer the fried fish to the wire rack in the oven to keep warm. Repeat with the remaining fish.
* Serve the beer-battered fish hot with lemon wedges and tartar sauce on the side.
* Enjoy!