

TIM FARMER'S COUNTRY KITCHEN

BEER BATTERED FISH (LEMON PEPPER)

*1 1/2 cups self rising flour
4 tablespoons cornstarch
1 1/2 teaspoons baking powder
1/4 teaspoon baking soda
4-5 tablespoons lemon pepper
Dash of salt
12 ounces of beer
1 teaspoon hot sauce
Fish*



Mix all ingredients together until smooth thick batter forms. Cut fish into desired size and dip in batter, coating on all sides. Submerge half of fish in 300 degree olive oil, holding on for 30 seconds to let fish cook. Release and it will float to top. Fry for 12 minutes or until golden brown and cooked through. Remove and drain on paper towel.