

Tim Farmer's Country Kitchen

FRIED FISH

Fish cut into bite-sized pieces
2 cups flour (extra for coating)
1 ½ teaspoons baking powder
¼ teaspoon baking soda
Dash of garlic powder
1 teaspoon hot sauce
Dash of Tony Chachere's
12 ounces beer



Mix together dry ingredients and top with hot sauce. Slowly add beer while stirring until smooth. Add more flour if too thin. Dip fish into extra flour and then coat in wet batter. Fry in oil until crispy and golden brown, and drain on paper towels.

Dipping Sauce

¼ cup Ranch dressing
2 tablespoons ketchup
2 tablespoons Thousand Island dressing
Dash of hot sauce
1 tablespoon mayonnaise
Dash of lime juice
Dash of Tony Chachere's

Mix together all ingredients until smooth. Serve with fried fish, or on tacos.

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