

TIM FARMER'S COUNTRY KITCHEN

FRIED FISH BATTER

1 1/2 cups flour

Tellicherry pepper

4 tablespoons corn starch

1/2 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

1/4 teaspoon smoked paprika

1/4 teaspoon onion powder

1 1/2 cups beer

Fish filets/pieces



Heat oil to 325-340 degrees.

Mix together all ingredients with a whisk until combined. Dip fish in batter and place in hot oil until golden brown. Remove and drain on paper towels.