

Tim Farmer's Country Kitchen

FRIED FISH

Cod

1 cup rice flour

1 cup flour (extra for breading)

14 ounces beer (extra for breading)

1 1/2 teaspoon baking powder

1/4 teaspoon baking soda

Dash garlic powder

1 teaspoon hot sauce

1 1/2 teaspoon honey

Mix all ingredients together. Cut cod into pieces and dip in beer, then roll in flour and dip into wet mixture. Fry in oil at 375 degrees until golden brown. Drain on paper towels.



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