



Beer Battered Fried Cod



Ingredients:

- 1 ½ – 2 lbs cod cut in chunks
- 1 ¼ cup all purpose flour
- ¼ teaspoon ground cayenne pepper
- ½ teaspoon cumin
- ½ teaspoon fresh ground pepper
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- Optional: 1 teaspoon Cajun Seasoning
- 1 egg beaten
- 1½ cups beer
- Vegetable oil for frying

Method:

1. Set ¼ cup of flour aside on a shallow plate. In medium bowl combine 1 cup flour, ¼ teaspoon ground cayenne pepper, cumin, pepper, garlic powder, onion powder, Cajun seasoning (if adding), beaten egg and 1 cup to 1 ½ cups beer depending on how thick you want the batter.
2. Heat oil to 375 degrees.
3. Dip fish pieces in flour on shallow plate and then into batter. Fry battered fish in the hot oil until browned, about 4 minutes. Place on paper towels while working in small batches.