The Minnesota Northwoods Supper Club Beer Batter Recipe



Ingredients:

- 1 ½ cups all-purpose flour (plus an extra ½ cup on a plate for dredging)
- 2 TBLS cornstarch (the secret to extra crunch)
- 1 ½ tsp baking powder (creates the signature puffy rise)
- 1 tsp garlic powder
- 1 tsp paprika
- 1 tsp salt
- ½ tsp black pepper
- 12 oz (1 can) ice-cold Wisconsin lager or pilsner (like PBR, or Miller High Life)
- High-smoke point oil for frying (vegetable or canola oil)
- 2 lbs. firm white fish fillets (Cod or Halibut)

Method:

1. Pour about 2–3 inches of oil into a deep skillet, Dutch oven, or deep fryer. Heat it to 350°F to 375°F.
2. Pat your fish fillets completely dry with paper towels. Cut them into uniform, multi-ounce pieces.
3. In a large bowl, whisk together the flour, cornstarch, baking powder, garlic powder, paprika, salt, and pepper.
4. Crack open your ice-cold beer and slowly whisk it into the dry ingredients. Stir gently until just combined. A few tiny lumps are perfectly fine. Over-mixing will pop the carbonation bubbles that make the batter to light.
5. Coat a piece of fish lightly in your plain plate flour first and shake off the excess. (This ensures the wet batter sticks perfectly without sliding off). Submerge the floured fish completely into the beer batter.
6. Lift the fish, let any excessive drips fall off, and gently lower it into the hot oil AWAY FROM YOU. Fry for 4 to 6 minutes (turning once) until the coating is deeply golden and shatteringly crisp. Fry in batches to avoid crowding the pan.
7. Remove with a slotted spoon or tongs and place immediately onto a wire cooling rack. Avoid paper towels, which trap steam and soften that beautiful crust.

Tip:

Maintaining oil temperature ensures the batter crisps instantly without getting greasy.