The Ultimate Beer-Battered Fried Fish



Ingredients:

- 1 pound of haddock, cut into 4-inch strips
- 14 ounces beer of your choice
- ¾ cup flour (plus more for dusting)
- ¾ cup rice flour (plus more for dusting)
- 1 TBLS baking powder
- 1 tsp salt
- 1 tsp sugar
- ½ tsp garlic powder
- ¼ tsp white pepper
- ½ tsp chili powder
- ½ tsp paprika
- Canola oil for frying

Method:

1. Whisk together the dry ingredients listed above, and then stir in the beer until the batter is smooth. It should be the consistency of pancake batter.
2. Arrange two plates; add about ½ cup additional flour to one, and an additional ¾ cup of rice flour to the other.
3. Lightly salt your fish (which should be room temperature), roll it around in the rice flour, then dust in the other flour until it has well coated.
4. Dip the fish in the batter until it has completely covered, roll it back in the rice flour, and then gently drop it into 375° oil.
5. Cook until golden brown, about four to five minutes. Your eyes and ears are the best way to tell when it is done. Listen carefully – when the bubbling, hissing, and popping begins to subside, the fish is done.
6. Remove and let it rest for a minute on a wire rack. Serve immediately with some lemon wedges and tartar sauce, aioli, malt vinegar, ketchup, or whatever condiment catches your fancy.