

Beer Battered Turbot with Sweet Chili Sauce

Recipe By *Ruchele Honig*



Cooking and Prep:  30
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Serves:  4

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Purim

Diet: Pescetarian

Source: Kosher.com

Exclusive

Perfect for After the Fast!! For the month of Adar we are meant to drink and be merry, so I made a beer-battered turbot with a sweet chili sauce.

Ingredients (12)

For the Fish

12 ounces lite beer

1 egg

1 and 1/2 cups flour

salt, to taste

pepper, to taste

4 fillets turbot

Sweet Chili Sauce

1/2 cup Gefen Sweet and Sour Duck Sauce

1 teaspoon red pepper flakes

3 cloves garlic, minced or 3 cubes Gefen Frozen Garlic

1 tablespoon rice wine vinegar

2 tablespoons Heaven & Earth Ketchup

Sommelier Suggests

Tulip Rose

Start Cooking

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An original For Love of Food recipe.

1. Mix together the first five ingredients until a smooth batter forms.
2. Dunk Turbot fish into the batter.
3. Fry the fish on medium-high, for about two to three minutes per side, in about half an inch of oil.
4. Meanwhile, place the sauce ingredients in a small pot and cook until bubbling (about five minutes). Serve over the batter-fried fish.

Credits

Photography: Moshe Wulliger.

Food Styling: Sari Hoffman.