

Beer-Battered Fish

Recipe By Naomi Nachman



Cooking and Prep:  1 h

Serves:  4

Contains:   

Preference: Parve

Difficulty: Medium

Occasion: Nine Days

Diet: Pescetarian

Source: Kosher.com

Exclusive

Watch the video! Keep the kids away from the beer – until you make this recipe for them. With this perfectly crispy fish, everyone will be itching to dig in. It'll be the CRUNCH heard 'round the table!

Ingredients (11)

Main ingredients

- 1 and 1/2 cups flour
- 1 teaspoon salt
- 1/4 teaspoon freshly ground **Gefen Black Pepper**
- 4 large eggs
- 1 (12-oz.) bottle of beer, room temperature

canola oil

1 and 1/2 pounds flounder

Tartar sauce

4 tablespoons **Gefen Mayonnaise**

2 tablespoons sweet relish

2 teaspoons **Haddar Dijon Mustard**

2 teaspoons white wine vinegar or **Tuscanini Apple Cider Vinegar**

Start Cooking

Make the Batter

1. Sift one cup of flour into a bowl. Add salt and pepper and whisk in the eggs.
2. Slowly add the beer, whisking after each addition.
3. Allow the batter to sit at room temperature for 30 minutes.

Fry

1. Heat three inches of oil in a large pot, skillet or deep fryer to 360–375 degrees Fahrenheit.
2. Dredge fish in the remaining flour, shaking off excess. Then coat the fish in the batter.
3. Add fish to oil and fry until golden brown, about three to four minutes.