

Fish and Chips

Ingredients

- **1 ½ cups** all-purpose flour
- **12 ounces** beer (*avoid "light" varieties for best results*)
- **1 tbsp** baking soda
- **1 tbsp** paprika
- **1 tbsp** Old Bay Seasoning
- **Soda water** (*optional, for adjusting consistency*)

Instructions

1. Mix Dry Ingredients

- In a **mixing bowl**, combine **flour**, **baking soda**, **paprika**, and **Old Bay Seasoning**.
- Stir well to ensure even distribution.

2. Add the Beer

- Gradually pour in the **beer** while stirring.
- Mix gently until the batter reaches a **thin, smooth consistency**.
- If the batter is **too thick**, add a splash of **soda water** to loosen it.

3. Heat the Oil

- Preheat your **frying oil** to **375°F (190°C)**.

4. Coat & Fry

- Dip **fish fillets** into the batter, ensuring a **thin, even coat**.
- Fry until the **fish is golden brown and crispy**.

5. Serve & Enjoy!

- Pair with **crispy fries**, **malt vinegar**, **tartar sauce**, and a **lemon wedge!** 🍋



This **beer batter** creates an **extra crispy, flavorful crust** that's perfect for traditional **fish and chips!** 😊