

BEER BATTERED WHITEFISH

1 egg white
3/4 c. beer
1/3 c. water
2 t. oil
1-1/4 c. flour
1/4 t. white pepper
1/8 t. salt
1/8 t. baking soda
1/8 t. curry powder
cooking oil for deep frying
1-1/2 to 2 lbs whitefish

Combine first 4 ingredients. Mix dry ingredients together and add to beer mixture. Beat with wire whisk until smooth. Heat 2 inches cooking oil to 375 degrees. Dry fish with paper towels. Dip into batter and fry 2 minutes on each side. Keep warm in 300 degree oven while frying. Serves 4.

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