



Youngling Battered Haddock

Serves 1

Ingredients

- 0.25 cup all-purpose flour ((matched "All-Purpose Flour" but unit cup! estimate))
- 0.5 teaspoon baking powder
- 0.125 teaspoon black pepper
- 1 count haddock fillet
- 0.5 cup lager beer
- 0.25 teaspoon salt
- 2 cup vegetable oil

Instructions

1. Heat vegetable oil in a deep pan to 350°F (175°C).
2. Combine flour, baking powder, salt, and pepper in a bowl.
3. Whisk in lager beer until a smooth batter forms.
4. Pat haddock fillet dry, then fully coat it in the batter.
5. Carefully lower the battered fish into the hot oil.
6. Fry for 5-7 minutes, turning once, until golden brown and cooked through.
7. Remove fish and drain on a wire rack lined with paper towels.