

Beer Battered Fish & Seafood

This recipe works with pan fried and deep fried fish & seafood.

Seafood or fish

1 9 oz package of Shore Lunch® Original Recipe Breading Mix

1 can beer

Shore Lunch® Gourmet Turkey Fry Cooking Oil

Thoroughly wash seafood/fish in cold water and place in plastic bag with ½ packet Original Recipe Breading Mix.

Shake until thoroughly coated.

In medium bowl, mix remaining ½ packet of Breading Mix and 1-½ cups of your favorite beer to make a thin batter.

Dip the dry coated seafood in the batter and immediately transfer into oil heated to 360 °F in your deep fryer. For pan frying, pour at least 3" oil in pan to ensure seafood will float while cooking.

Fry until golden brown, turning several times.

Remove from oil and drain on paper towels before serving.