FISH FRY BATTER

F EASY

Last Modified: NEVER

PREP: 15 Min COOK: 15 Min STOVETOP

MOM K'S - SEAFOOD

2 POUNDS OF FISH

QUA MEASURE INGREDIENT PROCESS 1 Cup All Purpose Flour Batter 1/2 Cup All Purpose Flour Dredge 1 Large Egg Beaten 1 Cup Whole Milk Dredge 1 Cup Whole Milk Dredge 1/2 Tsp Sea Salt Dredge 1/4 Cup Vegetable Oil For Frying PREPARATION For Frying PREPARATION FACTOD Mom's go-to Fish Fry Batter. light textured, golden brown & crispy even it's simply shallow-fried. This Batter should be relatively thin so it doesn't overpower the Fish. 1) Large Deep Stainless Steel Skillet 1) Large Deep Stainless Steel Skillet 2) Medium Mixing Bowl 3) Pie Tin 4) Tongs 1 In a medium mixing bowl, beat the Egg until no white streaks remain, mix in the Milk and Vegetable Oil. Pat the room temperature Fish pieces dry with a paper towel and dredge each in the dry Flour. Place on a wire rack and wait 10 Minutes for the Flour to fully adhere. 3 Add the 1/2 Cup of Flour into a pie tin. Pat the room temperature Fish pieces dry with a paper towel and dredge each in the dry Flour. Place on a wire rack and wait 10 Minu				2 POUNDS OF FISH	
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