

# FISH FRY BATTER

Last Modified: NEVER

PREP: 15 Min  
COOK: 15 Min  
STOVETOP

**F EASY**

MOM K'S - SEAFOOD

**2 POUNDS OF FISH**

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	All Purpose Flour	Batter
PLUS			
1/2	Cup	All Purpose Flour	Dredge
1	Large	Egg	Beaten
1	Cup	Whole Milk	
1/2	Tsp	Sea Salt	
1/4	Cup	Vegetable Oil	
		Canola or Peanut Oil (NOT Vegetable)	For Frying

## PREPARATION

<b>FACTOID</b>	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.
<b>TOOLS</b>	1) Large Deep Stainless Steel Skillet 2) Medium Mixing Bowl 3) Pie Tin 4) Tongs
<b>1</b>	In a medium mixing bowl, beat the Egg until no white streaks remain, mix in the Milk and Vegetable Oil.
<b>2</b>	Mix in the Cup of Flour, Salt and Baking Powder until smooth.
<b>3</b>	Add the 1/2 Cup of Flour into a pie tin.
<b>4</b>	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.
<b>5</b>	In a large skillet over medium high heat, bring 1 inch of Canolat Oil to 375 degrees F. Attempt to keep the oil at this temperature throughout the frying process.
<b>NOTE</b>	You may optionally shallow-fry the Fish in 1/2 inch of oil, but you <b>MUST</b> wait until each piece of Fish self-releases from the bottom of the skillet before trying to turn them over.
<b>6</b>	One piece of Fish at a time, using the tongs, dip into the Batter and hold up to drain back in the bowl until no more Batter drips off. Gently submerge the Fish piece into the hot oil. Do NOT crowd the pieces. Gently flip the piece over when it is GB&D on the first side (Golden Brown & Delicious).
<b>7</b>	As each piece finishes, sprinkle lightly with Salt and place it on the wire rack over paper towels to drain. Do NOT EVER place any crispy Fried Foods directly on a paper towel to drain - Bye - bye Crispy.
<b>SERVE</b>	Serve while HOT with a Baked Potato or French Fries, several Lemon Wedges, Malt Vinegar and Tartar Sauce on the side

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