

Beer-Battered Haddock – Saveur, August 2006

2 cups flour
1 tsp seasoning salt
1 tsp paprika
1 12-oz bottle light beer, such as Miller Lite or Corona
½ cup water
1 ½ lb boneless, skinless haddock filet, cut into 2" x 3 ½ " pieces

Put flour, seasoning salt, and paprika into a bowl and whisk to combine. Add beer and ½ cup water and whisk to make a smooth batter.

Heat deep fry oil to 350.

Lay the haddock on a paper towel-lined sheet pan in a single layer, and pat dry.

Working in batches, dip the haddock into the batter, shaking off some of the excess, and fry, turning occasionally, until cooked through and deep golden brown – about 5 minutes. Transfer the fried haddock to a rack as it is done.