

Beer Battered Fish Fry with Homemade Sauces

Courtesy of Sparow64 from GroupRecipes

Excellent batter for fish and shrimp! Delicious and easy!

Ingredients:

Batter

2 C Bisquick mix

1 tsp dried dill

½ tsp onion powder

½ tsp garlic powder

½ tsp salt

½ tsp pepper

2 C (16 ounces) beer

2 eggs, slightly beaten

Additional Bisquick mix poured onto a plate

2-3 pounds fish, cut into serving sized pieces (cod, salmon, trout, catfish, shrimp, etc.)

Tartar Sauce

1/3 C real mayo (*not* Miracle Whip or similar)

1-2 tsp minced onion

2 tsp dill relish or minced dill pickles

Juice from a lemon wedge

Directions: Mix together. Increase/decrease ingredient amounts to suit your tastes.

Cocktail Sauce

1 C ketchup

2 tbsp grated horseradish

A few squirts of Worcestershire

A few squirts of Tabasco

A few squirts of lemon juice

Directions: Mix together. Increase/decrease ingredient amounts to suit your tastes.

Directions:

1. In a large mixing bowl, mix Bisquick, dill, onion powder, garlic powder, salt, and pepper together.
2. Add beer and eggs and mix well.
3. Dredge fish fillets in additional biscuit mix and immerse in the prepared batter.
4. Refrigerate fillets in the batter for 20 to 30 minutes.

5. Heat deep-fat fryer to 375°F. I don't have a deep fryer, so I heated ¼" of oil in a large pan. I just flipped the fillets to cook the other side when they were golden brown on the bottom.
6. Remove fillets from the batter one at a time, allowing excess batter to drip off.
7. Fry 2 to 3 fillets at a time in the hot oil until golden brown, about 3 to 5 minutes.
8. (Over-crowding will result in reduced temperature of the oil causing the fish to absorb the oil and become greasy.)
9. Drain on paper towels.