

From the kitchen of Winnebago Fishing

Beer Batter for Frying Fish

3 TBS melted butter 1/4-cup domestic beer
1/4 cup flour 1 egg
1/4-cup cornstarch salt to taste

Beat egg yolk. Add beer and melted butter, mix. Add flour, salt, and cornstarch. Beat egg whites until peaks form, but not dry. Add to mixture. Dip fish in batter and fry in hot oil. This batter may also be used for shrimp and chicken. If batter comes out to thin, add a dash more cornstarch and flour. If too thick, add more beer.

Believe it or not, the best beers for this batter are the cheap domestic brands like Papst, Old Milwaukee, Blatz, Old Style and others like them. (What else would you use Old Style for anyway!)