



Prep Time: 15 min.



Cook Time: 3-6 min.

## *Beer Battered* Ling Cod

- 2 ½ cups unflavored pancake batter mix dry
- 3 Tbl. of corn starch
- 1 cup all-purpose flour for dredging the fish
- 2 Tbl. Citrus Pepper divided
- 2 lemons cut into wedges
- 1+ lbs. skinless Ling Cod cut into serving sizes pieces (appx. 2"x 2.5")
- 1 12-16oz cold, not flat dark beer (Guinness Stout is perfect)
- 1 tbsp. dried dill
- ⅛ tsp Cayenne Pepper (optional)
- ½ tsp. Onion Powder

**Serves 4.**  
**Adjust recipe accordingly.**

**DIRECTIONS:** Preheat oil to 350 degrees F. Blend together dry pancake mix, corn starch, 1 tablespoon citrus pepper, onion pepper, dill and cayenne pepper. Add beer slowly mixing carefully until batter becomes a bit looser than pancake batter (this may or may not take all of your beer). Cover and put in fridge until ready to fry as you want the batter cold. If more moisture is needed, add ice cold water 1 teaspoon at a time until you reach correct consistency. Rinse your ling cod with cold water and shake excess off. In shallow bowl or pie platter add flour and the rest of the citrus pepper. Dredge fish until coated with flour on all sides (this gives the batter something to stick to). Coat in cold beer batter and fry 2-3 pieces at a time until golden and crisp on all sides (around 3-4 minutes but times will vary). Drain on a cookie rack above paper towels and serve with lemon wedge, tarter or cocktail sauce and your choice of side.



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