

## Fish in Beer Batter

### Ingredients

12 - 14 oz. flat beer	1 tsp. baking powder	1/4 tsp. dill
3 tbsp. Thousand Island dressing	1/4 tsp tarragon	salt and pepper
whole wheat flour	1/4 tsp. paprika	9 fish fillets (bass, perch, pickerel)
white flour	1/4 tsp. parsley	

### Instructions

1. Pour beer into a large mixing bowl, add the dressing and beat until it breaks into tiny particles.
2. Slowly mix in flour, using white and whole wheat in proportion to suit your taste, breaking up lumps until batter is thick and adheres to a wooden spoon.
3. Add baking powder and seasonings. Let sit for 30 minutes.
4. Dip fillets in batter and fry or deep fry until golden brown and crisp. Drain and serve.