



Crispy Fried Fish

Oscar · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

For this fried fish whip up a regular beer batter and add a final spicy dry dredge to create a truly crispy dish

Ingredients

— - 1 ½ cups beer - 1 cup all-purpose flour - 1 large egg - 1 teaspoon garlic powder - ½ teaspoon salt - ½ teaspoon ground black pepper - 1 pound cod fillets - 2 cups crushed cornflake crumbs - 1 teaspoon Cajun seasoning - 1 quart oil for frying

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Beat together beer
2. flour
3. egg
4. garlic powder
5. salt
6. and pepper in a medium bowl until smooth. Dotdash Meredith Food Studios Add cod fillets; stir gently until well coated. Dotdash Meredith Food Studios Mix together cornflake crumbs and Cajun seasoning in a separate medium bowl until well combined. Dotdash Meredith Food Studios Dip cod in cornflake mixture to thoroughly coat all sides. Dotdash Meredith Food Studios Heat oil in a large
7. heavy skillet or deep fryer to 365 degrees F (185 degrees C). Fry cod in hot oil until golden brown and flesh is easily flaked with a fork. Drain on a paper towel-lined plate. Dotdash Meredith Food Studios Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
8. ingredient density
9. and the specific type of oil used.