

Beer Battered Fish and Chips Recipe

It's funny. I'm giving you my favorite Crispy Beer Battered Fish and Chips Recipe as a bonus and it can be made without beer! I have had this recipe for ages and it is a definite keeper.

This recipe was created at cooksillustrated.com and I don't believe I could do any better. My husband always says to not mess with perfection and really the only change I made is to remove cayenne pepper and replace with regular black pepper.

My two suggestions are to NOT use water. No matter what. The carbonation or bubbles make a huge difference and make this recipe amazing.

I could explain the science of it but the bottom line is for best results use beer, non-alcoholic beer or seltzer, soda or bubbly water. Any and all will work beautifully.

You'll have to just trust me here.

The second suggestion is to follow the suggested temperatures exactly for frying. If you do you will end up with the best, crispy fish and chips you may have ever tasted.

Such a strong statement I know but doesn't that make you want to roll the dice and give this beer battered fish and chips recipe a try?

- 3 pounds russet potatoes (about 4 large potatoes), peeled, ends and sides squared off, and cut lengthwise into 1/2 inch by 1/2 inch fries, with or without the potato skin left on
- 12 cups peanut oil, for frying, plus an additional 1/4 cup
- 1 1/2 cups flour
- 1/2 cup cornstarch
- 1/2 teaspoon pepper
- 1/2 teaspoon paprika
- salt
- 1 teaspoon baking powder
- 1 1/2 pounds white fish, cut into 8 3 oz. pieces, such as haddock, sea bass, cod, pollock, halibut, flounder, turbot and more
- 1 1/2 cups beer or 12 oz., cold, non-alcoholic beer or seltzer, soda or bubbly water

Recipe for Fish and Chips

Place prepared potatoes or fries in a large microwaveable bowl, toss with 1/4 cup oil, and cover tightly with plastic wrap.

Put in your microwave, yes microwave, on high until your potatoes are semi transparent, easily bendable or flexible but still resist somewhat when pierced with a fork or knife tip.

Between 6 and 8 minutes, tossing at the 3 or 4 minute mark.

Carefully and I mean carefully, pull back the plastic wrap from the side farthest away from you. You need to let the steam escape without burning yourself.

Dump potatoes into a strainer in your sink. Rinse well under cold running water. Tossing a few times with your hands while fries are under the cold water.

Spread cool potatoes onto a clean kitchen or even paper towels to dry.

Allow fries to sit at room temperature, on your counter for at least 15 minutes but no longer than an hour. In order to end up with crispy fries you need to get as much liquid out of them as possible.

While fries are cooling on towels, whisk flour, cornstarch, cayenne, paprika, pepper, and 2 teaspoons salt in a large mixing bowl.

Transfer 3/4 cup of the mixture to rimmed baking sheet.

Add baking powder to your large mixing bowl and whisk to combine.

In heavy-bottomed Dutch oven, heat 2 quarts oil over medium heat to 350 degrees. **The biggest mistake people make is not having the oil hot enough to make the fish batter crispy. Make sure that doesn't happen to you.**

Add fries to your hot oil and increase heat to high.

Fry, stirring with a mesh or slotted metal spoon, until potatoes turn light golden and start to brown at edges, 6 to 8 minutes.

Transfer fries on top of paper towels to drain and dry.

Reduce heat to medium high, add remaining quart of oil, and heat the oil to 375 degrees.

In the meantime, **totally dry** fish with paper towels and dredge each piece in the flour mixture that you placed on your baking sheet. Make sure to coat your fish as best you can and shake off all excess.

Transfer pieces of fish to a wire rack, again, shaking off excess flour.

Add 1 1/4 cups beer or bubbly water to flour mixture in mixing bowl and stir until mixture is just combined. Your batter will be lumpy.

Add remaining beer or bubbly water as needed, 1 tablespoon at a time, whisking after each addition. Do this until the batter falls from your whisk in a thin, steady stream. You also want to see faint trails across the surface of your batter.

Once you achieve this you are good to go.

Using a pair of tongs, dip 1 piece fish at a time into the batter, allowing excess batter to run off, shaking gently back and forth.

Place battered fish back onto baking sheet with flour mixture and turn to coat both sides.

Repeat with remaining fish, leaving pieces in single layer on your baking sheet.

Turn your oven to 200 degrees and lay a rimmed baking sheet inside with a wire rack on top. Once the fish is a beautiful golden brown on both sides, move each piece into the oven while you cook the rest of your fish.

Keeping the fried fish warm in the oven will help keep it crispy until you are ready to eat it.

When your oil reaches 375 degrees, increase heat to high and add your battered fish to oil with tongs, gently shaking off excess flour while placing into oil.

Fry, adjusting occasionally, until golden brown, 7 to 8 minutes. Transfer fish on top of paper towels to drain and dry.

Allow oil to return to 375 degrees.

Add all fries back to oil and fry until golden brown and crisp, 3 to 5 minutes.

Transfer on to paper towels to drain and add salt, if using.

Serve immediately with fish.