

Captain Bill's Favorite Recipe!

Beer Batter Perch



- ✓ 1 cup flour
- ✓ 2 tablespoons Lawry's Seasoning Salt
- ✓ 1 can of **warm** Budweiser Beer (*Note: no light beer*)

Open beer about 1 hour before cooking to remove the fizz.

Pour ingredients in bowl and whisk until clumps are out.

Dip fish in the batter and deep fry. Make sure fish are not too cold because the batter will not stick.

Cooking oil temperature: 350-375 degrees