**Fried Fish in Beer Batter**

(Provided by Yanina Amanto)

**Ingredients:**

2 quarts vegetable oil for frying

8 (4-oz) fillets cod

salt and pepper to taste

1 cup all-purpose flour

2 tablespoons garlic powder

2 tablespoons paprika

2 teaspoons salt

2 teaspoons ground black pepper

1 egg, beaten

1 (12-fluid oz) can or bottle beer

**Directions:**

1. Heat oil in a deep fryer to 365 degrees F (185 degrees C). Rinse fish, pat dry, and season with salt and pepper.
2. Combine flour, garlic powder, paprika, 2 teaspoons salt, and 2 teaspoons pepper. Stir egg into dry ingredients. Gradually mix in beer until a thin batter is formed. You should be able to see the fish through the batter after it has been dipped.
3. Dip fish fillets into the batter, then drop one at a time into hot oil. Fry fish, turning once, until both sides are golden brown. Drain on paper towels, and serve warm.