



A Great fall of
Attitude!

Rick's Fried Fish

Box of McCormick Beer Batter

Salt

Pepper

1/8 cup or more of Old Bay

Seasoning

Your favorite fresh fish

1. In a medium to large bowl add the Beer Batter Mix, generous portions of salt, pepper and the Old Bay seasoning
2. Add a can of beer or water and mix thoroughly. We prefer the batter to be thick like a waffle mix batter
3. Heat up olive or canola oil in a standard fryer or Fry Daddy. Oil should be anywhere from 350-375 degrees (F). Pans also work well
4. Dip either cubed fish or smaller fillets in the batter. Allow the excess batter to drip off some, keeping the thick batter consistency. Add a few cubes at a time to the oil. Cook small portions so the oil temperature doesn't drop. Fry until golden brown or crispy.
5. Serve with Hush Puppies or french fries and any other of your favorite food items for a delicious meal.