**FINNEGANS Fish Fry**

**Ingredients**
1 cup flour  
1 egg  
2 tsp Paprika  
2 tsp garlic powder  
2 tsp onion powder  
2 tsp salt  
1 tsp white pepper  
1 cup FINNEGANS Irish Amber  
2 lbs white fish or shrimp  
Canola or peanut oil for frying

**Mix, Coat, & Fry**
In a medium bowl, starting with the flour, add and mix all ingredients in order. Whisk until smooth.

Heat oil to 375 degrees, making sure you use enough oil to maintain a heat of 375 degrees.

Coat the fish with the batter one piece at a time and gently place in oil. Cook until the fish floats. Turn the fish over and cook an additional 2 minutes, until golden brown and crispy.

Remove fish and place on a slotted cooling rack until ready to serve.

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**Tips from Chef John, FINNEGANS Coo**
- If using a pan, be sure the sides are tall enough to try to avoid spills.
- Don’t have a thermometer? Wait for the oil to shimmer.
- Pat fish dry before coating with batter.
- Thin pieces of fish are helpful, if you’re using a pan, thin enough for them to float.