

CopyCat Hooters Fish and Chips

Ingredients

4 fillets of cod
1 cup of all-purpose flour
1 tbsp of cornstarch
1 tsp of salt
1 tsp of garlic powder
1 tsp of paprika
1 tsp of black pepper
1 can of beer
Oil for frying
4 large potatoes, peeled and sliced for fries
Salt for fries

Directions

In a medium bowl, whisk the flour, cornstarch, salt, garlic powder, paprika, and black pepper. Slowly pour in the beer, whisking constantly, until a smooth batter forms.

In a large pot, heat oil over medium-high heat. Pat the fish fillets dry with paper towels and dip them into the batter, one at a time, making sure they are completely coated.

Carefully place the fish into the hot oil and fry for about 4-5 minutes on each side, until the batter is golden brown and crispy. Transfer to a plate lined with paper towels to drain excess oil.

In a separate pot, heat oil over medium-high heat. Add the sliced potatoes and fry for about 6-8 minutes, until golden brown and crispy. Using a slotted spoon, remove from the oil and transfer to a plate lined with paper towels to drain excess oil.

Season the fries with salt and serve alongside the hot crispy fish.