

Creole Beer Battered Fish Fry

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/beer-batter-fish-recipe-south-africa>

Ingredients:

- 1 1/2 pounds red snapper
- Dijon mustard
- canola oil A good bit of, for frying, so enough to cover the fish
- beer batter Creole flavored
- 1 cup all purpose flour
- 1 cup yellow cornmeal
- 1 1/2 teaspoons baking powder
- 1/2 cup Creole seasoning
- 2 cayenne peppers minced finely, or 1/4-1/2 tsp ground cayenne
- ground mustard
- dried oregano
- ground chipotle
- ground coriander
- 12 ounces beer cold, plus more to thin the batter if necessary, I used an IPA and had to use about 1.5 bottles to thin the batter out

Nutrition:

1. Calories: 640 calories
2. Carbohydrate: 80 grams
3. Cholesterol: 65 milligrams
4. Fat: 14 grams
5. Fiber: 11 grams
6. Protein: 46 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 350 milligrams
9. Sugar: 4 grams

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