

Pancake Battered Fried Fish and More

Yield: 4 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-southern-fried-fish-pollock>

Ingredients:

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- 1 pound large shrimp thawed, if frozen, uncooked, peeled and deveined
- 1/4 cup original pancake and baking mix Bisquick
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- 1/2 cup beer flat, or water
- 1 egg optional
- peanut oil
- shredded coconut optional
- 1 pound chicken breasts cut into 2 inch cubes
- salt
- pepper
- 1 cup pancake mix that requires water only
- 3/4 cup water or flat beer
- peanut oil for frying
- 3 pounds russet potatoes about 4 large potatoes, with or without skins, peeled, ends and sides squared off and cut lengthwise into 1/2...
- 12 cups peanut oil for frying, plus an additional 1/4 cup
- 1 1/2 cups flour
- 1/2 cup cornstarch
- 1/2 teaspoon pepper
- 1/2 teaspoon paprika
- salt
- 1 teaspoon baking powder
- 1 1/2 pounds white fish
- 24 ounces haddock
- cod
- pollock

- halibut
- flounder
- turbot
- 1 1/2 cups beer
- soda
- white fish
- 1 cup pancake mix that only requires water
- peanut oil for frying - as needed
- 3/4 cup water or your favorite brand of flat beer, with or without alcohol, no light beer
- 1 teaspoon salt or seasoned salt
- 1 teaspoon pepper or cayenne
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika
- 1 teaspoon vanilla bean powdered
- 1 teaspoon cinnamon ground
- 1 teaspoon pumpkin pie spice a blend of cinnamon, cloves, nutmeg, allspice, ginger