



Guinness-Battered Fish & Chips

Golden, crispy, and full of flavor—this pub-style favorite is perfect for your celebration!

Ingredients:

- Fresh white fish (like cod or halibut)
- Louisiana Seasoned Beer Batter Mix
- 1 cup Guinness stout (or any dark beer)
- 1 tsp garlic powder
- Salt to taste
- Thick-cut fries (not included, but highly recommended!)
- Oil for frying

Instructions:

- Heat oil to 350°F in a deep fryer or heavy pot.
- Mix Louisiana Seasoned Beer Batter Mix with Guinness until smooth. Add garlic powder & salt.
- Dip fish fillets in the batter, letting excess drip off.
- Fry until golden brown & crispy (about 4-5 minutes per side). Drain on paper towels.
- Serve hot with fries & tartar sauce.