

## “Down Home” Beer Battered Halibut Recipe

*The batter for this beer battered halibut recipe is slightly different, in that the batter also has cornmeal in it, adding a little crunchy texture to the fried halibut.*

### Ingredients

2 lbs Fisherman's Market Skinless Halibut Fillets, (Can be cut into 1 inch cubes if you like) *(On-Sale this Weekend)*  
Oil for deep frying (about 4 cups or a little more)  
Old Bay Seasoning *(Available in our Store)*  
Flour for Dredging

### Batter

2 egg yolks (save the egg whites)  
3/4 cup beer  
3/4 cup flour  
3/4 cup cornmeal  
1 teaspoon salt  
1/2 teaspoon black pepper

### Directions

Batter

- Combine the egg yolks, flour, cornmeal, beer, salt and pepper
- In another bowl beat the egg whites till stiff with an electric mixer
- Fold the egg whites into the batter mix
- In a large frying pan with high walls add your oil
- Heat to 375 degrees
- Rinse the halibut in cold water and pat dry
- Season the fish with old bay seasoning to taste
- Dredge in the flour
- Dip the fish in the batter and then carefully lay in the oil
- Fry for about 2 minutes and then turn with tongs and fry another 2 minutes
- Drain on paper towels

Courtesy of Fisherman's Market - [www.fishermansmarket.com](http://www.fishermansmarket.com)



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