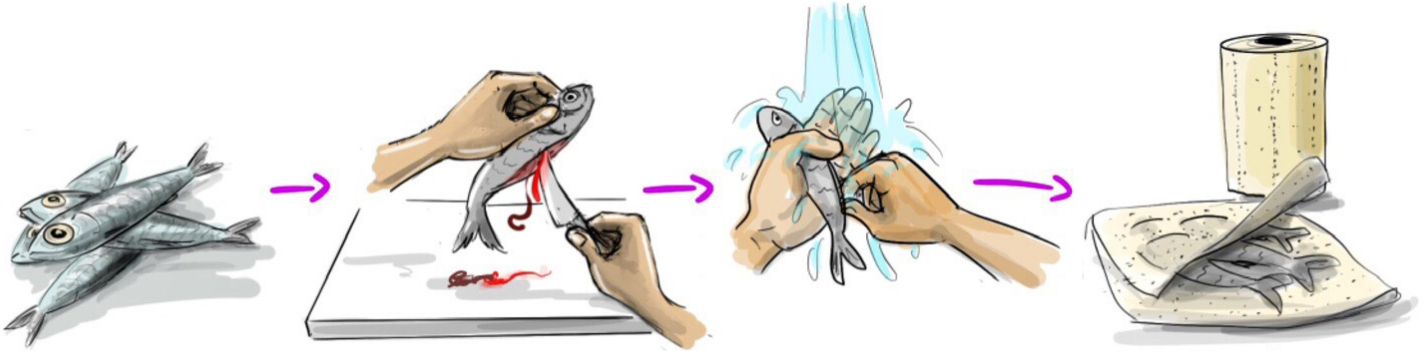


FRIED SARDINES

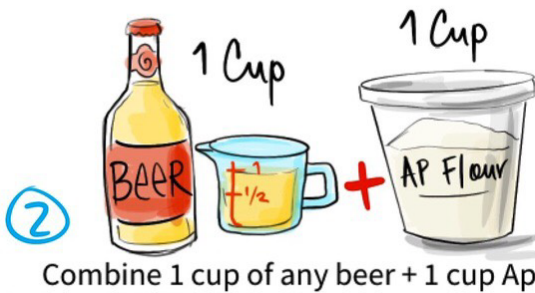
Cooking time: 30 - 45 min.

Note: Alternatively you can use other types of small fish like smelts for example. Fresh or frozen.

Most of the times the fish is ready to be cooked, just make sure is gutted.



① Start by gutting the fish with a small pairing knife. Rinse and pat-dry the fish.

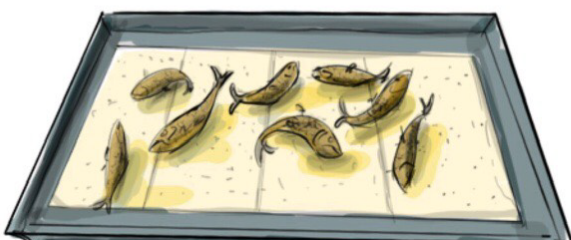


② Combine 1 cup of any beer + 1 cup Ap flour

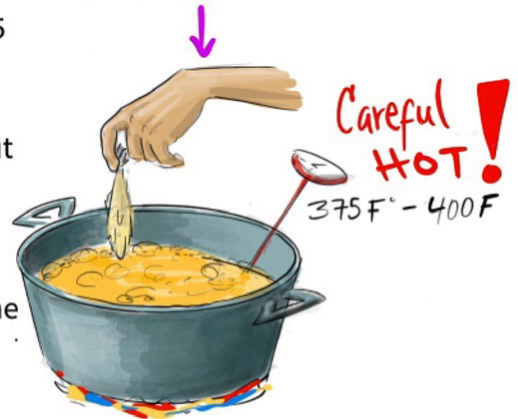
Deep fry for 2-3 minutes or until golden.



④ Prepare a small tray or plate with paper towels to remove the excess of oil. Salt and pepper to taste.



③ On a heavy bottom medium sauce pan, heat up 2-3 inches of canola or any other high-smoke point oil to 375 degrees Fahrenheit. Dip the fish into the beer-batter and carefully without splashing, drop them into the frying oil. Fry in batches of 3-5 fish, depending on the size of the fish and the pot.



⑤ Enjoy with your favorite sauce. I like to use chimichurri, chipotle aioli, scallions and Thai chilies or any spicy-sweet sauce with lime juice. It's up to you!

