

# Fish and Chips

**FISH****BATTER:****1 1/2 CUPS SELF-RISING FLOUR (WHITE LILY)****1/4 CUP CORN STARCH****1 TSP. ONION POWDER****1/2 TSP. GARLIC POWDER****1/2 TSP. CAYENNE PEPPER****1/2 CUP WATER****1/2 CUP MILK**

If you have a 4-cup measuring cup, use it to mix the batter in. Mix the above ingredients with a wire whisk and set aside.

**1/2 CUP SELF-RISING FLOUR (WHITE LILY)****CORN OIL**

Cut fish into 1" strips and lightly dredge in flour.

Preheat a skillet with 1" oil.

Put a little batter into skillet and once it sizzles and floats the oil is ready. Keep oil at a medium temperature. Dip fish into batter and place in skillet carefully with tongs or meat hook. Turn in two minutes and cook on the other side for another 2 minutes. The batter will be golden. Put fish on a plate lined with paper towels.

Use the extra batter to make crunchies to serve with the fish. Do this by drizzling it into hot oil from a spoon.

Enjoy these with homemade potato chips!