

Pesce fritto in pastella

Batter Fried fish

INGREDIENTS

1 pound Cod cut into 2" pieces
2 eggs
1 cup flour
1 bottle beer
1 sprig rosemary
Oil for frying
Salt and Pepper

Lightly salt and pepper the fish.
Put the rosemary oil frying.



Franco's Lemon Garlic Aioli

Ingredients

½ cup Duke's Mayonnaise (or your favorite mayo)
Juice from 1/3 lemon plus the zest
1 clove garlic finely minced
Salt and Pepper

Thoroughly combine all ingredients and refrigerate for at least 30 minutes. Dip fish. Eat. Repeat.



Combine eggs and flour, adding beer as needed to make a batter.

Fry until golden.

Was that simple, or what?

