

Sue's Frying Batter for Fish

½ cup	white rice flour
1/3 cup	corn starch
2 tbsp	potato starch
1 tbsp	tapioca starch
pinch	salt
2 tbsp + 2 tsp	baking powder
1	egg
1/3 cup	water
1 tbsp	vinegar

Blend dry ingredients in medium bowl. Add egg, water and vinegar. Stir till smoothly combined. If batter is too thick add a small amount of water.

Heat oil to 375°. Ensure fish is dry, submerge in the batter. Slowly lower the battered fish into the hot oil and release. Turn to cook evenly till golden, remove onto absorbent paper towel.

Quick Tip - Try frying onion rings or other vegetables in remaining batter.

