

## Simply Batter Fried Fish

½ lb cod fillets  
1/4 tsp each garlic & onion powder, salt, cayenne & paprika  
2 T flour plus extra for dredging  
1/8 tsp each thyme & oregano  
1/3 C club soda or beer  
oil for frying

Rinse fillets in cold water, dry then dredge in flour.  
In a shallow bowl combine 2 T flour, seasonings & liquid.  
Heat 1" oil in skillet.  
Dip floured fillets in batter & fry 2-3 minutes till done.  
Drain.



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