

Chunky Beer Batter Fries



Ingredients:-

- 6 potatoes cut into wedges large scrubbed unpeeled
- 2 cups vegetable oil
- 2 cups plain flour
- 375 ml beer of choice
- 1 tbs lemon pepper to serve
- 1 tbs salt to serve

Method:-

1. Steam or microwave potatoes for approximately 15 minutes until tender.
2. Arrange wedges on trays in a single layer and freeze for 2 hours or until firm – if time permits.
3. Heat oil over a high heat or use a deep fryer and heat until temperature reaches 180C. Once oil is hot, whisk half the flour with the beer until just combined, don't overwork.
4. Dust wedges with remaining flour, then dip into batter. Deep-fry wedges in batches until golden and crisp.
5. Serve with salt and lemon pepper.

Freezing the wedges before cooking them helps the flour and batter stick better.