

# Beer Battered Trout

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*Beer battered trout is a classic dish that will have everyone reaching for seconds. Tender trout fillets are coated a beer batter and fried until perfectly crispy and bursting with flavor. Serve with fresh homemade fries and tartar sauce for a delicious dinner of fish and chips!*

## Ingredients:

1 c. beer  
1 (8 oz) container shake and pour buttermilk pancake mix  
2 lb trout fillets  
½ c. oil, for frying

## Directions:

1. Heat oil in large skillet over medium heat.
2. Prepare batter by adding beer to buttermilk pancake mix and stirring until completely combined.
3. Place batter into shallow baking dish or casserole dish and add fish, coating on both sides.
4. Using tongs, place fish into hot oil. Fry until golden on both sides, approximately 3-4 minutes per side. Remove and drain on paper towels.
5. Serve hot with tartar sauce or the condiment of your choice.

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