

## Beer Batter Recipe

1 cup all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon salt

2 eggs, beaten

1/2 beer (pilsner or ale, nothing heavy)

1 pound cheese curds

1 quart oil for fryin

In a medium bowl, sift together the flour, baking powder, and salt. Stir in the eggs and beer. Mix until smooth. Add more beer to thin out the batter. Coat the cheese curds with the batter.

Heat the oil in a large, heavy skillet over medium heat or in a Fry Daddy. Fry the coated cheese curds approximately 1 minute each, until golden brown. Drain on paper towels.