

PyroDust Beer Batter

General

INGREDIENTS:

2 Cups Flour

2 Tbls PyroDust

Beer



DIRECTIONS:

Combine the flour and PyroDust, Mix well. Add warm beer a little at a time until you get a batter that is smooth and slightly thinner than a cake batter.

The Beer you choose should be one that you would enjoy drinking.

TIPS:

If the batter is too thick, add some more Beer, if you make it too thin mix in a teaspoon of flour until you get the desired consistency.

Use this batter for:

- Chicken
- Onion Rings
- Pepper Poppers
- Fried Mushrooms
- Fried Okra