

Chequamegon Bay Beer Battered Smelt

- **First things first.....gutting and cleaning the smelt....use a scissors to snip the head off and zip down the middle....just use your finger and clean out the smelt.**

Ingredients:

- **Four eggs**
- **One can of cold beer...don't hold back, use your favorite!**
- **One tsp. of salt**
- **Approx. four cups of flour**
- **One tbs. of baking powder**
- **Two tbs. of oil**

Directions:

- **Beat eggs**
- **Add Beer and one-half tsp. of salt and one tbs. of baking powder and two tbs. of oil....Mix together. (Should be the consistency of pancake batter...As the batter thickens...add more beer to keep the consistency).**
- **In a separate bowl, combine flour and one-half tsp. of salt**
- **Roll smelt in the dry ingredients (or shake in a bag) and then dip in the beer batter (covering well)**
- **Deep Fry in oil until light brown...easy to eat, just pull the tail and the bones will come right out. Enjoy!!!**