

SHOREMASTER

#1 At the Lake!

**Custom Designed
Commercial & Residential
Docks and Breakwaters**

BEER BATTERED BASS

2 lbs. Bass Filets
Lemon Juice
1 Cup Flour
Salt & Pepper (to taste)

1/2 Cup Peanut Oil
1/2 TSP Salt
1/4 TSP Cayenne Pepper
1 Cup Beer

Slice filets into 2 in. strips. Sprinkle with lemon juice and roll in flour seasoned with salt and pepper. Prepare batter by combining flour, salt, cayenne pepper then gradually blend in beer until thoroughly mixed. Heat oil in cast iron skillet or fish fryer. Dip filets in batter and fry until golden brown. Drain excess grease off filets on paper towel. Serve Hot.

**We are dedicated
to enhancing your
waterfront living experience!**



www.ShoreMaster.com

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2003 3880 Regal

Must Go!
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