

# BEER BATTER

## Directions:

1. To one cup of mix, add water to make a smooth batter.
2. Submerge food in batter to coat.
3. Cook in 350-360° F. oil until golden brown.

(Beer extract is included in the mix.)

# BELGIAN WAFFLE MIX

## Directions:

1 lb. dry mix (3 ½ cups)  
2 cups cold water

Mix using a wire whip until smooth or an electric mixer on low speed just until smooth. Batter should not be remixed after this point. Store any portion to be used later in refrigeration immediately. It is not advisable to keep batter in refrigeration more than a few hours. Ladle one full 6 oz ladle evenly on the waffle grid. Allow batter to spread to the edges for just a few seconds.