



Double Beer-Battered Fish 'n' Sweet Pea Puppies

INGREDIENTS

½ cup Hy-Vee sour cream
½ cup Hy-Vee mayonnaise
2 tsp Hy-Vee granulated sugar
2 tsp plus ⅛ teaspoon curry powder, divided
1 tsp prepared horseradish
1 tsp malt vinegar
½ tsp Hy-Vee garlic salt
½ tsp That's Smart! onion powder
1 (18-oz.) pkg. frozen beer-battered fish fillets (10-ct.)
Hy-Vee vegetable oil, for frying; plus 2 teaspoons
1 cup Hy-Vee frozen sweet peas, thawed and drained
1 green onion, sliced
1 Hy-Vee large egg, separated
¾ cup Hy-Vee 2% reduced-fat milk, divided
1 ⅔ cups Hy-Vee all-purpose flour, divided
2 tsp Hy-Vee baking powder, divided
1 tsp Hy-Vee salt, divided
¼ tsp Hy-Vee black pepper
¾ cup shandy beer, such as Leinenkugel's Summer Shandy
Coarse sea salt, for serving

PREPARATION

- 1** For curry mayo: Combine sour cream, mayonnaise, sugar, 2 teaspoons curry powder, horseradish, malt vinegar, garlic salt, and onion powder in a small bowl. Cover and chill until serving time.
- 2** Preheat oven to 450°. Arrange fish fillets on baking sheet; bake 17 to 19 minutes total or until internal temperature reaches 165°, flipping after 12 minutes. Remove from oven; cool.
- 3** Heat oil to 375° in a deep-fat fryer or large heavy saucepan suitable for deep-frying. Follow instructions for quantity of oil in deep-fat fryer. For heavy saucepan, use at least 2 inches of oil.
- 4** For Sweet Pea Puppies: Combine sweet peas, green onion, egg yolk, and ¼ cup milk in a medium bowl. Whisk together ⅔ cup flour, ½ teaspoon baking powder, and ½ teaspoon salt in a small bowl. Stir flour mixture into pea mixture.
- 5** Beat egg white with an electric mixer on high until stiff peaks form (tips stand straight); gently fold into pea mixture. Drop batter by rounded teaspoons into hot oil. Fry in batches for 5 to 7 minutes or until golden brown. Drain on paper towels. Sprinkle with remaining ⅛ teaspoon curry powder; keep warm.
- 6** Whisk together remaining 1 cup flour, remaining 1-½ teaspoon baking powder, remaining ½ teaspoon salt, and black pepper in a medium bowl. Whisk in beer, remaining ½ cup milk, and remaining 2 teaspoons vegetable oil until smooth. Dip baked fish fillets in batter, turning to coat. Fry in batches 3 to 5 minutes or until crispy; drain on paper towels. Sprinkle with coarse sea salt, if desired. Serve with Sweet Pea Puppies and curry mayo.