

*Recipes from the Fish Fry, years past. Note that Nancy McGhie's crowd pleasing batter has been in play since the first Club Fish Fry, October 2016.*

### Nancy's Special Batter

This recipe is for enough batter to feed 6 people, you may need to adjust it for your needs.

You will need: 2/3 cup of flour, 1/2 tea spoon salt, 1/2 tea spoon baking soda, 1 table spoon vinegar, 1/2 cup water.

Process: in one bowl mix the flour and salt. In a measuring cup mix the baking soda, vinegar then add the water. Mix liquid with the flour and salt. Mix well and let stand for 15 minutes.

Mixture will thicken as it sets. IF the batter seems too thick ad a small amount of water to bring to desired thickness (be careful not to thin too much). Coat your fish, fry and enjoy!

### BOB KOWTKO'S TARTAR SAUCE

*Serving for 6*

6 Fl OZs. Regular Duke's Mayo (no substitutes)  
2 1/2 Tablespoons Mt. Olive Sweet Relish... DRAINED  
1 Teaspoon Dijon Mustard,  
3/4 Teaspoon Lemon Juice ... more or less to taste

Hot sauce, Jalapenos, Habaneros: at your discretion