

# BEER BATTERED CHIPS

## WHAT YOU'LL NEED:

- 1½ cups plain flour, sifted
- ½ tsp baking powder
- ½ tsp salt
- Pinch smoky paprika
- 1 cup beer
- 1kg Sebago potatoes, peeled and cut into 2cm thick wedges
- Vegetable oil to deep-fry
- Sea salt
- Freshly ground black pepper

## METHOD:

1. Fill your Sunbeam Deep Fryer with oil. Set to MED/MAX.
2. Combine all ingredients, except potatoes in a large bowl. Whisk until batter is smooth.
3. Dip chips into batter and place in your Sunbeam deep fryer. Cook until golden brown, about 3-4 minutes.

Eat these chips while they are hot. They also go really well with mayo.



## DF4500 MULTICOOKER DEEP FRYER



Use it as a saucepan, small frypan or as a deep fryer!

- Versatile, quick, energy efficient multi cooker
- Functions: boil, roast, casserole, braise, stir & deep fry
- 5L frypan, saucepan & deep fryer