

Long John Silver's Batter

Ingredients:

- 3/4 cup all-purpose flour
- 2 tablespoons cornstarch
- 1/4 teaspoon baking soda
- 1/4 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup water

Instructions:

1. In a bowl, sift together the flour, cornstarch, baking soda, baking powder, and salt.
2. Gradually add water to the dry ingredients, stirring well until you achieve a smooth batter.
3. Use the batter to coat fish or chicken fillets thoroughly, ensuring they are completely covered.
4. Heat oil in a deep fryer or heavy-bottomed pot to 350°F (175°C).
5. Carefully place the coated fillets into the hot oil, frying them until they turn a nice golden brown color.
6. Remove the fried fillets from the oil and drain them on paper towels to remove excess oil.
7. Serve the crispy fish or chicken fillets hot, with your favorite dipping sauce or accompaniments.

Source: [Allrecipes.com](https://www.allrecipes.com/recipe/245402/long-john-silver-s-batter/)