

## Crispy Beer-Battered Fish Sticks: A Homemade Recipe with Cajun Remoulade

Homemade Fish Sticks & Cheesy Fries: The Ultimate Comfort Food Combo



**OVEN**  
**425°F**

**TIME**  
**10 min**

**METHOD**  
**Air fryer**

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**Recipe Card**

### INGREDIENTS

For the Fish Sticks: 1 lb (450g) firm white fish (cod, haddock, or pollock), cut into 1-inch thick strips

1 cup (120g) all-purpose flour

$\frac{1}{2}$  cup (60g) cornstarch

1 tsp garlic powder

1 tsp smoked paprika

$\frac{1}{2}$  tsp cayenne pepper (optional, for heat)

1 tsp salt

1 cup (240ml) cold lager beer (or club soda for non-alcoholic)

1 egg (optional, for extra crispiness)

Vegetable oil (for frying)

For the Cajun Remoulade:  $\frac{1}{2}$  cup (120ml) mayo

1 tbsp Creole mustard (or Dijon)

1 tbsp hot sauce (e.g., Crystal or Tabasco)

1 tbsp sweet pickle relish

1 garlic clove, minced

1 tbsp chopped parsley

1 tsp lemon juice

$\frac{1}{2}$  tsp Cajun seasoning

For the Cheesy French Fries: 2 large russet potatoes, cut into fries

2 tbsp vegetable oil

2 tbsp powdered cheese (like cheddar or nacho flavor)

$\frac{1}{8}$  tsp garlic powder

$\frac{1}{8}$  tsp onion powder

Salt to taste

Garnish/Serving: Lemon wedges

Extra chopped parsley

## DIRECTIONS

1. Prep the : Cheesy Fries: Preheat your oven to 425°F (220°C).
2. Soak the potato fries in a bowl of cold water for 10 minutes. This helps remove excess starch, ensuring a crispier fry. Pat them completely dry afterward.
3. Toss the dried fries in a large bowl with the vegetable oil, garlic powder, onion powder, and salt until evenly coated.
4. Spread the fries in a single layer on a baking sheet. Bake for 20-25 minutes, flipping them halfway through, until they are golden brown and crispy.
5. While the fries are still hot, toss them in a bowl with the powdered cheese until they're evenly coated. Set aside.
6. Make the : Cajun Remoulade: In a small bowl, combine all the remoulade ingredients: mayo, Creole mustard, hot sauce, pickle relish, smoked paprika, minced garlic, chopped parsley, lemon juice, and Cajun seasoning. Stir until well combined.
7. Chill the remoulade in the refrigerator until you're ready to serve.
8. Fry the : Beer-Battered Fish Sticks: In a deep pot or Dutch oven, heat about 2 inches of vegetable oil to 375°F (190°C). Use a thermometer to monitor the temperature.
9. In a medium bowl, whisk together the flour, cornstarch, garlic powder, smoked paprika, cayenne, and salt.
10. Gradually pour in the cold beer (and the optional egg), whisking until you have a smooth batter with a consistency similar to pancake batter. Don't overmix.

11. Pat the fish strips completely dry. Dip each strip into the batter, letting any excess drip off before carefully placing it in the hot oil.
12. Fry the fish sticks in small batches for 3-4 minutes, flipping once, until they are golden brown and crispy.
13. Use a slotted spoon to transfer the fried fish to a wire rack set over a baking sheet to drain the excess oil. This is crucial for keeping them crispy.
14. Serve: Pile the crispy fish sticks and cheesy French fries on a plate.
15. Serve the : Cajun Remoulade in a ramekin for dipping.
16. Garnish with fresh lemon wedges and extra chopped parsley.

### TIPS FOR SUCCESS

**Keep It Cold:** The key to a light and crispy batter is using ice-cold liquid.

Keep your beer in the freezer for 15 minutes before mixing it into the dry ingredients.

**Oil Temperature Matters:** Using a thermometer to maintain the oil temperature is essential.

If the oil is too cold, the fish will be greasy.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

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