**Rhubarb Cider Fried Pike**

2 Fonos Fish Northern Pike Fillets

500mL Living Sky Winery Puddle Jumper Cider

2 cups Rusty’s Wild Rice pancake mix

2 tbs baking powder

2 tbs golden flax

Canola or camelina oil

Salt&pepper to flavour

Preheat oil in frying pan. Mix batter, baking powder and flax, then add rhubarb cider slowly until a thick, sticky consistency – should be bubbly and fluffy. Dredge fish in batter mix and fry until golden. The cider and baking powder will make the batter really light and airy when cooked.